

EATON Thistle Hill Sauvignon Blanc 2019

Our Story

The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes.

The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand crafted. We work closely with the family owners of these sites to craft special and memorable wines.

We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.

Mike Eaton



EATON Thistle Hill Sauvignon Blanc 2019

The Vintage

A moderate yielding vintage that was a Marlborough classic. A warm dry spring gave even flowering and yields were moderate. The season was punctuated by enough rainfall to keep the vines in balance and maintain structure, flavour and acidity while keeping potential alcohols at a nice level. Perfectly mature and clean fruit was harvested from all sites. Yields were kept low and vines were shoot-thinned, leaf-plucked and thinned by hand. Pre-veraison 15-20% of the crop was green thinned and shoulders were removed.

Vineyard: Thistle Hill vineyard

The Hickman family have farmed in Flaxbourne since 1905 and in 2006 they planted the first vines on the beautiful north-facing slope, Thistle Hill. The family continue to run an Angus Stud and sheep on the Taimate Farm. A great example of integrated farming.

Sub-region Flaxbourne Southern Awatere Marlborough
Composition 100% Marlborough Flaxbourne Sauvignon Blanc

The Making

Harvest Hand harvested 6th April 2019
Fermentation 60% Whole bunch pressed.
40% gentle "pigeage" and basket pressed.
Pressed directly to barrel for wild, natural fermentation in barrel with no added SO₂, enzymes or yeasts.
100% malolactic fermentation before assemblage

Barrel aging 7-8 months in 600L Demi-muid Dany Bourgogne (40%) and a Seasoned Dany barrel (60%).

Assemblage November 2019 assembled and the first SO₂ addition was made.

Marriage The blended wine was then Sulphured and settled for 90 days before being bottled.

Bottling un-fined and un-filtered 17th February 2020

pH 3.12
TA 7.9g/l
RS 1g/l
Alc 13.0%

Production 228 bottles

The Drinking; *"captivating bouquet of ripe yellow and white fleshed stone fruit, ripe citrus and a distinctive core of minerality. On the palate - tense, youthful, crisp and dry. The core of fruit is persistent with flavours of citrus peel and grapefruit flesh, crisp apple, a fine savoury dried herb layer and stone fruits."*