

NEWS**The results in full from The Sauvignon Blanc Masters 2021****07 JANUARY 2022***By Patrick Schmitt*

Sauvignon Blanc may be known for its signature citrus and gooseberry flavours, but producers are bringing out many aspects of this popular grape, as we saw among the medallists in 2021's Global Sauvignon Blanc Masters.



FOR A grape variety so well known for one style of wine - gooseberry-scented and citrus-tasting whites, Sauvignon Blanc offers remarkable stylistic diversity. Such a conclusion can be drawn after a day spent judging around 200 samples for the annual Global Sauvignon Blanc Masters, a competition taking in bottles from a broad sweep of nations, and wines subjected to different picking decisions and cellar techniques.

In particular, we tasted Sauvignons made using many different fermentation formats, from

stainless steel tanks to egg-shaped concrete vessels, barriques and oak casks of varying sizes. We also assessed Sauvignons blended with other grapes, such as Riesling and Semillon, Muscat and Verdelho, and then there were the source areas, which in 2021 included France, New Zealand, the US, South Africa, Chile, Italy, Australia and Greece.

The result is that Sauvignon Blanc represents no single wine style and is a category of interest and variation - and that extends to quality differences too. So, for those who profess to being bored of Sauvignon, remember that this single grape is the basis of the great blancs of Bordeaux, as well as the light whites of Loire, along with the fumés of California, and pungent drops from Marlborough to Leyda, and the Western Cape.

And when it comes to finding the best examples, well, for this year, see the medalists below, and [our highlights, by clicking here](#).

About the competition

With high-quality judges and a unique sampling process, The Global Sauvignon Blanc Masters provides a chance for your wines to star, whether they hail from the great vineyards of Europe or lesser-known winemaking areas of the world.

The 2021 competition was judged over one day in November at 28-50 Wine Workshop & Kitchen in Chelsea, employing experienced judges. The top wines were awarded Gold, Silver or Bronze medals according to their result, and those expressions that stood out as being outstanding in their field received the ultimate accolade - the title of Sauvignon Blanc Master. This report features the medal winners only.

Please [visit the Global Masters website for more information](#), or, to enter future competitions - giving you the chance to feature online and in print - please call: +44 (0) 20 7803 2420 or email Sophie Raichura at: sophie@thedrinksbusiness.com