

Blind River Sauvignon Blanc 2023

Tasting Notes

This is a wine that really speaks of its place. This site gives us a complex array of aromas and flavours. The nose shows passionfruit, tropical fruits, and the distinctly Awatere Valley notes of red bell pepper and jalapeno. The palate is crisp, dry, and lively with a touch of salinity and a distinctive chalky texture. Delicious, succulent, and full of flavour!

Vineyards and viticulture

This is a single vineyard wine from the Awatere Valley, with its own unique microclimate nestled in by hills, and close to the ocean breeze. The vineyard is broken into several select blocks and the grapes for this wine were predominantly from blocks 4 and 5 which are pruned three canes to ensure moderate yields. The 2023 vintage was very good with harvest in this vineyard starting in early April. The weather allowed us to pick this vineyard in several separate parcels as the different areas became ripe.

Winemaking

This vineyard has a unique character, and we keep the winemaking simple and transparent with the aim of letting the natural characters of the land shine. The grapes were picked with lots of passionfruit character and while the acidity was still bright and crisp. After gentle pressing, the juice was fermented in stainless steel tanks with selected yeast, except for about 4.3% which was fermented in old French barriques with wild yeast. Each block was fermented separately and then the blend components selected and blended with the barrique portion.

100% Sauvignon Blanc, Alc 13%, pH3.24, TA 7.0, RS 1.65g/L, Vegan

Cellaring

Enjoy over the next ten years.

Food Match

Shellfish (especially oysters)! Or any seafood that is simply prepared with just a squeeze of lemon and hint of seasoning. Also delicious with spicy foods, goat's cheese, salads, asparagus, and other vegetables.

