



Sauvignon Blanc 2023

Tasting Notes

This lovely wine has an attractive nose of zesty lemon and passionfruit tied together with layers of fresh, herbaceous characters. The palate has wonderful fruit concentration with mineral undertones and is balanced by a fresh acidity. The finish is gentle and dry.

Vineyards and viticulture

From parcels on two of our best vineyards, the blend is a 25/75% split between our Awatere and Waihopai Valley blocks. The grapes are grown on only two or three canes (as opposed to the usual four for Marlborough), which means our crop levels are strictly managed to ensure texture, weight and flavour intensity.

Winemaking

2023 was a near perfect growing season for Sauvignon Blanc. Good weather at flowering ensured good, but not excessive, potential crop levels and a long, sunny growing season followed. During harvest there was no pressure from inclement weather, so we were able to pick each block as it reached optimum ripeness and flavour. The grapes were gently pressed before being fermented in stainless steel tanks with selected cultured yeast, while a small amount was fermented with wild yeast in old French barriques. This added a little complexity and texture and softens the overall acidity.

100% Sauvignon Blanc, Alc 13.0%, pH 3.3, TA 7.0, RS 2.5g/L, Vegan

Cellaring

Drink now while bright and vivacious or age for a year or two and allow the wine to mellow and soften for a rounder mouthfeel.

Food Match

Seafood, shellfish, salads, feta, goat cheese, fresh herbs, Vietnamese-style dishes, garlic prawns, light Thai dishes or enjoy just as a refreshing glass of expressive, stylish Sauvignon Blanc!

