



LAWSON'S DRY HILLS
— MARLBOROUGH —



Mount Vernon Sauvignon Blanc 2024

Tasting Notes

This wine is a very pure expression of a clean, crisp Marlborough Sauvignon Blanc. Pronounced aromas of freshly cut grass, lime zest, lemongrass and passionfruit lead to a delicious, juicy palate of good fruit concentration, lovely citrus flavours and a crisp, dry finish.

Vineyards and viticulture

The 2024 vintage was a very good harvest. It was a long, dry summer and autumn, but with the characteristic cool nights, which resulted in a long, slow ripening period. This gave us ripe, flavoursome grapes with lovely concentration and balance.

Winemaking

Each vineyard block was picked individually in the cool of the early morning. The grapes were gently pressed and the juice from each block fermented separately using specially selected yeast to highlight the wine's fruity character. After fermentation, we selected the best tanks for blending to create this wine.

Alc: 13%, pH: 3.4, TA: 7.4, RS: 4.2g/L

Vegan friendly

Cellaring

Enjoy while young and fruity – over the next 12-24 months.

Food Match

Perfect as a refreshing glass of wine on its own, or enjoy with seafood, shellfish, salads, vegetarian dishes,



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