



2023 DELTA DISTINCTION SERIES SAUVIGNON BLANC

AN INTENSE AND ELEGANT SAUVIGNON BLANC, RICH IN BLACKCURRANT, TROPICAL FRUITS AND DELICATE NOTES OF SEA SALT.

WINEMAKER Heather Stewart	ALCOHOL 12.5%	RESIDUAL SUGAR 1.74g/L
ACIDITY 7.8g/L	PH 3.41	VEGAN FRIENDLY



TASTE PROFILE

COLOUR: PALE GREEN

NOSE: ELEGANT, AROMAS OF RIPE PASSIONFRUIT AND BLACKCURRANT WITH A HINT OF MINERALITY.

PALATE: THE PALATE IS BRIGHT AND INTENSE, WITH FLAVOURS OF GOOSEBERRY AND GRAPEFRUIT, WITH A CLEAN REFRESHING MINERALITY ON THE FINISH.

FROM THE LAND:

Fruit for the Distinction Series Sauvignon Blanc derives from a single vineyard from the sought-after lower Wairau valley in Marlborough, near to the coast.

The Identity Vineyard was one of the earliest identified sites by the winemaking team, recognised for producing remarkable tropical fruit aromas often associated with high quality Marlborough Sauvignon Blanc.

The terroir has deep, fertile, and free draining soils that are full of nutrients. Creating the perfect formula for growing delicious, high quality, Sauvignon Blanc grapes.

Ripening steadily throughout the growing period, the fruit was continually monitored until a balance of flavour, acidity and physiological ripeness was reached.

TO THE WINERY:

During a cool evening, the vineyard was harvested and the grapes quickly transported to the winery where they were immediately destemmed and pressed.

After settling, the juice was fermented at cool temperatures in stainless steel vessels and racked off lees quickly to retain the vibrant fruit flavours and freshness of this Distinction Series Sauvignon Blanc.

FLAVOURS & FOOD:

This refined Sauvignon Blanc bright and intense palate, with vibrant passionfruit and gooseberry characters.

This wine makes for an ideal match with pan-fried scallops, soft Goat's cheese or fresh mussels.