

ROHE BLIND RIVER SAUVIGNON BLANC 2023



TASTING NOTES

Intensely aromatic with lemongrass, blackcurrant and ripe citrus aromas and concentrated fruit flavour. The palate is weighty with mouth-filling layers of ripe grapefruit, lemongrass, and melon. The mouth-watering acidity helps drive a lengthy finish. This wine is immediately expressive and will continue to drink well for the next five years.

THE SUBREGION

Blind River is the driest, coolest, and most wind-swept subregion of Marlborough. Located on Marlborough's Southern Coast, the soils of this subregion are defined by the Blind River catchment, made up of deep, free-draining loams over a diverse composition of stone materials.

2023 SEASONAL CONDITIONS

Rainfall: 1033mm | LTA: 550mm

Growing degree days: 1199 | LTA: 1171

Average diurnal temperature fluctuation: 16.77°C.

The 2023 growing season was much wetter than normal in Blind River, with significant rain events throughout winter, which provided good soil moisture and filled irrigation dams. Unsettled and cooler weather over flowering resulted in loose and lighter bunches, with the net effect of producing average yields across the Blind River subregion. The weather then settled into a pattern reminiscent of the harvests in the

early 2000s. The wetter season meant greater water availability, which allowed for stronger canopy growth than usual. This meant the vines were not stressed, resulting in increased photosynthetic ability during the growing season and increased leaf cover throughout the critical ripening period.

WINEMAKING

The 2023 growing conditions removed any pressure in our harvest calls, this meant fruit was left on the vine for a little longer compared with previous vintages. Our patience was rewarded, and the Blind River Sauvignon Blanc was harvested with ripe concentrated flavour and classic acidity. The wetter growing season and strong canopy growth has resulted in increased thiol compounds, when compared with previous years, and added to the palate weight in the final wine. The Blind River Sauvignon Blanc was harvested on April 11, 2023, before a gentle pressing. A total of 13 individual batches were fermented in stainless steel with selected yeast strains to retain the aromatics and fruit characters unique to this subregion. The juice was fermented at warmer temperatures to allow the yeast strains to flourish, enhancing thiolic development and creating mouthfeel through an increase in lipid and mannoprotein release into the wine. The top parcels were tasted and blended, before the wine was kept on light lees for three months, prior to bottling.

VINEYARD DETAILS

Soil types: Templeton, Sedgemare and Flaxbourne Loess

Total land area: 99.11 ha

Average vine age: 17 years

Clonal information:

Rootstock 3309,
101-14, Riparia Glorie.

Scion material: MS

TECHNICAL ANALYSIS

Alcohol: 13.5%

Total acidity: 7.0g/L

Residual sugar: 4.2g/L

pH: 3.57

ACCOLADES

Gold - NZIWS 2023

94 Points - Cam Douglas MS

5 Stars - Wine Orbit

19/20 - Joelle Thomson 2023

93 Points - Candice Chow 2023

5 Stars - Michael Cooper 2023

90 Points - James Suckling 2023

