

# ROHE DILLONS POINT SAUVIGNON BLANC 2023



## TASTING NOTES

This wine oozes ripeness, with expressive aromas of passionfruit, tropical fruit, blackcurrant and boxwood. The palate reflects the nose with intense fruit characters, balanced with a salty minerality and mouth-watering acidity. This wine is immediately expressive but will continue to drink well for the next three years.

## THE SUBREGION

Dillon's Point is defined by the confluence of the Wairau and Opao Rivers, near Marlborough's coast. Cooling afternoon ocean breezes extend the growing season in this subregion, with an average wind run of 8.57km/hr, the fertile soils support strong canopies to allow a longer fruit hangtime achieving optimum ripeness.

## 2023 SEASONAL CONDITIONS

**Rainfall:** 1014 mm | LTA: 650mm

**Growing degree days:** 1266 | LTA: 1220

**Average diurnal temperature fluctuation:** 16.6°C.

The 2023 growing season started with above average bunch numbers in most districts in Marlborough. Unsettled and cooler weather over flowering resulted in loose and lighter bunches. The weather around the time of veraison was unstable, and at times threatening. We just missed out on the destruction of the cyclone that hit the east coast of the North Island. The additional rainfall had the positive effect of supporting stronger canopy growth

through the season, allowing a later harvest than normal. Cooler temperatures mitigated disease pressure, allowing the fruit to hang on the vine. The additional leaf coverage within the grape canopies protected the fruit from excessive UV exposure, producing signature elevated thiolic compounds which are the trademark of the Dillons Point subregion.

## WINEMAKING

2023 provided the luxury of picking the fruit grown in Dillons Point exactly when we wanted. Acids were high early in the season, but the winemaking team looked for ripeness, making harvest calls based on flavour balance. The Dillons Point Sauvignon Blanc was harvested on April 8, 2023, and gently pressed. A variety of yeast strains were selected for fermentation in stainless steel, chosen to enhance palate weight and thiol development. Our winemaking team run our fermentations at warmer temperatures, which enhances mouth feel and allows the yeast to convert thiol precursors into volatile thiols, enhancing the trademark thiol characteristics unique to this sub-region. After fermentation, the wine was kept on light lees for three months, prior to bottling.

## VINEYARD DETAILS

**Soil types:** Wairau soil: Kaiapoi deep silt, mottled-weathered Fluvial recent soil.

**Total land area:** 96.25 ha

**Average vine age:** 20 years

### Clonal information:

Rootstock 3309, 101-14, S04 and Schwarzmann.

**Scion material:** MS

## TECHNICAL ANALYSIS

**Alcohol:** 13.0%

**Total acidity:** 6.8g/L

**Residual sugar:** 3.6g/L

**pH:** 3.6g/L

## ACCOLADES

Gold - Marlborough Wine Show 2023

94 Points - Cam Douglas MS 2023

95 Points - Wine Orbit 2023

18.5/20 - Joelle Thomson 2023

94 Points - Candice Chow 2023

93 Points - Bob Campbell MW 2023

5 Stars - Michael Cooper 2023

