



FAMILY ESTATE

2023 Sauvignon Blanc

MARLBOROUGH NEW ZEALAND

ORIGIN: Marlborough, New Zealand

SUB-REGION: Central Wairau

VITICULTURE: Estate grown exclusively on "Caythorpe" upon light silt loam, alluvial gravel soils. The 2023 growing season was characterised by a cool, humid summer, but with a dry autumnal lead into harvest which was ideal for ripening and flavour development.

Two and three cane, vertical shoot positioned vines were carefully managed with early season head shoot thinning, post-fruit set bunch thinning, and a medium level of leaf exposure to deliver fruit with concentrated flavours, yielding 6.5kg/vine.

WINEMAKING: Two small batches were carefully isolated in the vineyard based on fruit maturity and flavour characteristics.

Harvested 19th & 30th March in the early morning to preserve flavours, immediately gentle pressed to limit skin contact; 100% fermented in chilled stainless steel to highlight aromatic characteristics; 10 weeks on yeast lees to develop texture.

Winemaker – Jeremy McKenzie Appellation Marlborough Wine accredited

TASTING NOTE: Intensely fragrant aromatics of passionfruit and ripe citrus with subtle notes of capsicum and fresh herb.

A vibrant and refreshing palate with concentrated flavours of tropical passionfruit, kiwifruits, lime and red apple. Well-weighted with balanced acidity and a lengthy finish.

ALCOHOL: 13.0%

RES. SUGAR: 1.8 g/L

RELEASED: November 2023

ACCOLADES: Gold – Aotearoa Regional Wine Competition 2023 Gold – Australia / New Zealand Boutique Wine Awards 2023 94 points – Sam Kim Wine Orbit





