

BOROUGH

Wine That Gives Back



Marlborough, 2023

Borough Sauvignon Blanc

Season

The 2023 growing season started cool, with higher-than-average rainfall. Prayers to the weather gods were eventually answered, bringing warm dry days and cool nights to allow for perfect ripening and harvest conditions.

Vineyards

The grapes for this wine are grown in selected sites across the Marlborough region, including in the Awatere Valley, Rarangi, lower Wairau, and Southern Valleys.

Winemaking

The grapes were harvested at optimum flavour ripeness. The fruit from each vineyard was kept separate throughout the wine-making process, to ensure the integrity of each site and to provide the greatest possible blending combinations to the winemaker. The fruit was gently pressed, clarified and cool fermented with selected yeasts to heighten the unique aromas and flavours of each parcel. After fermentation, the wines remained on light yeast lees to enhance palate feel and structure. The wine was then raked, blended, filtered, and bottled to retain and capture the remarkable freshness of Marlborough Sauvignon Blanc.

Flavours and Aromas

This is a fresh, vibrant, and fruit-driven style of Sauvignon Blanc that expresses the beloved aromas and exuberant flavours for which Marlborough Sauvignon Blanc is world-renowned. The palate expresses nuances of tropical and citrus fruit, complementing a fresh herbaceous character and zesty passionfruit notes. It is refreshing and balanced, with a complex and everlasting lingering finish.



Food Pairing

Fish sliders with jalapeno mayo.

Technical details

Alc: 13.61% **pH:** 3.3
TA: 7.32 g/L **RS:** 3.03 g/L

The grapes for this wine were generously donated by our friends and supporters among Marlborough's grape growers.