



Front of House
2023 Sauvignon Blanc
Marlborough, New Zealand

Front of House delivers world-renowned Marlborough Sauvignon Blanc to a place near you. Our 2023 Sauvignon Blanc is lively and expressive with vibrant citrus and tropical fruit characters. It's aromatic and refreshing, very Marlborough and very delicious. Making it Front of House at yours.

Vineyards

Harvested from our grower's vineyards planted in the Wairau Valley, Marlborough. 2023 was a classic growing season with early refreshing rain events drying off to very little rain from February onwards. Most of the fruit ripened and was ready for harvest in early April.

Winemaking

You can see the impacts of a slightly cooler season in the acidity and flavour spectrum of the wine we made. The fruit was brought to the winery immediately after harvest - within the hour - and quickly pressed off without too much skin contact. The flavours are fine and precise as a result. We also included some juice from later in the pressing cycle when the grapes were squeezed harder as that's where so much of the varietal character can be found. The juice was fermented at cool temperatures and spent a couple of months on lees before it was made ready for bottling.

Description

Light, pale straw in colour, with snow pea, lime skin and passionfruit aromas. The palate is rich, while still crisp, taught and lively. Flavours of tropical fruit, lemongrass, capsicum and grapefruit provide a lovely supple freshness which is balanced by a bright acidity.

TA - 7.5 g/l
pH - 3.45
Alc - 12.5%