

EMMA MARRIS



“Crafting Sauvignon Blanc in Marlborough is an opportunity to proudly embrace and carry forward my family’s legacy”

EMMA MARRIS
WINEMAKER



MARLBOROUGH SAUVIGNON BLANC 2023

ORIGIN

Leefield Station Vineyard, Waihopai Valley, Marlborough, New Zealand.

VARIETY

100% Sauvignon Blanc.

VINTAGE

A warm and wet winter spurred an early start to the growing season with fully charged soil moistures and warm ambient temperatures in early spring. The few frosts through September and October did little to disrupt the healthy development of strong, lush canopies.

Flowering began with cooler temperatures and periodic bouts of rain in the early summer, with the weather improving as we headed towards Christmas; typical with respect to warmth, sunshine hours and rainfall.

Late summer warmth in late February and March along with careful canopy management, delivered slowly ripened, disease free, incredibly clean fruit!

Harvest commenced in mid-March. Due to the long, cool ripening season, fruit was harvested significantly later than usual but retained all of its vibrancy of flavour and crisp, ripe acids.

The team are excited by the bright flavour expressions and huge diversity of character coming through in the wines of the 2023 vintage.

WINEMAKING

Crafting wines from Marlborough allows me to proudly embrace and carry forward my family’s multigenerational legacy. A collection of single vineyard expressions, these wines celebrate

the essence and uniqueness of our Leefield Station Vineyard.

Following gentle pressing a portion of the juice is chilled cloudy for up to two weeks. Homogenisation twice daily encourages an abundance of aroma and flavour precursors from the solids into the juice while also enhancing the natural texture. After this process (known as stabulation), the juice is clarified and fermented cool in stainless steel to preserve aromatic freshness.

This wine is filtered and bottled following a short period of time on yeast lees.

ANALYSIS

Alcohol	13.0%
pH	3.11
Titrateable Acidity	7.53g/L
Residual Sugar	1.5g/L
Vegan Certified	

TASTING NOTE

This Sauvignon Blanc is a classic Marlborough style from carefully selected sites chosen for their diversity of soils and topography. Delivering vibrant aromas of blackcurrant, coriander seed, pea shoot and lemon verbena. The fleshy fruit flavours add textural complexity and mineral acid drive for a persistent finish.

FOOD MATCHING

Enhance the purity and textural presence of this wine by enjoying it alongside grilled asparagus and a lemon risotto, topped with fresh mint.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, I recommend drinking this wine within 2-3 years of vintage date.