



## ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

## 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

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of utmost importance in our Sauvignon Blanc.

The fruit is field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing vibrant and fresh varietal characters.

## ANALYSIS

Alcohol	13%
pH	3.17
Titrateable Acidity	8.0g/L
Residual Sugar	3.1g/L
Vegan Certified	

## TASTING NOTE

Lifted aromas of grapefruit, citrus peel and subtle herbal notes define the nose of this single vineyard wine. The succulent palate is driven by the minerality, accompanied by a twist of lemon and lime which provides persistent, refreshing flavours with a dry, lingering finish.

## FOOD MATCHING

Try the Leefield Station Sauvignon Blanc 2023 alongside the refreshing flavours of Kingfish Ceviche: crudo fish, lime and coriander.

## CELLARING POTENTIAL

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

*Sauvignon Blanc* 2023

