

▲ 2023 SAUVIGNON BLANC



ORIGIN

Waihopai Valley, Marlborough, New Zealand.

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 the 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 a full flavour spectrum; from green and citrus notes to riper, more tropical flavours.

ANALYSIS

Alcohol	13.0%
pH	3.16
Titrateable Acidity	7.24g/L
Residual Sugar	3.0g/L
Vegan Certified	

TASTING NOTE

Punchy aromatics of lemon and lime citrus with undertones of juicy tropical fruits, fill the nose. Plush on the palate, showing juicy grapefruit freshness with lively acidity carrying these classical Waihopai Valley characters to a lengthy finish.

FOOD MATCHING

You will not go amiss with flavours that complement the distinct varietal character in this Marlborough Sauvignon Blanc - a style that has a real sense of place. Think seafood and fresh harvested salads loaded with herbs. Try scallops sautéed in garlic butter with a slash of lemon, accompanied by a rocket and herb salad topped with fresh goat's cheese.

CELLARING POTENTIAL

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