

SAUVIGNON BLANC HOME BLOCK

Martinborough
VINEYARD

2023

The Home Block is where it all began back in 1980, and our quest to perfect Martinborough's venerable style continues here today with some of the oldest Pinot Noir vines in New Zealand. Winemaker Paul Mason's pursuit of perfection starts in the vineyard and can be found in every structured, balanced, nuanced glass of Martinborough Vineyard.

THE SEASON

Wet, overcast weather pervaded much of the growing season. While we didn't receive the worst of the weather like other areas of New Zealand, we were still peppered with rain throughout the season. Lots of hard work in the vineyard tending to excessive grass and canopy growth was needed to see us through a challenging season. Overall the wines are looking balanced and elegant. Our Sauvignon Blanc is full of vibrancy and drive.

VINEYARD BLOCKS

The fruit for this Sauvignon Blanc comes from our vineyards on the Martinborough Terrace and Ruakokoputuna. Yields from our Martinborough Terrace vineyards here are typically low, giving the wine intensity, richness and lower acidity which regulates crops ensuring consistently ripe, high-quality grapes are harvested.

VINIFICATION

We gently press the grapes and cool ferment the juice in a mix of stainless steel vats and neutral, older French oak barrels to enhance the classic Sauvignon Blanc fruit characters. The barrel portion adds texture, balance and increased complexity to the finished wine whilst the tank fermented portion gives it vibrancy and fruitiness.

TASTING NOTE

A light straw colour welcomes you into the glass of our Sauvignon Blanc. Beautiful sub-tropical aromas of passionfruit and snow peas mingle with saline notes and hints of capsicum and guava. The palate continues with vibrant sub-tropical fruit flavours, a lovely length and a creamy mid palate. Partial barrel ferment gives a rich, textured wine, making it a delicious, smooth style of Sauvignon Blanc.



TECHNICAL DATA:

VARIETAL: 100% Sauvignon Blanc
AGING: 3 months in French oak
(10% new)
pH: 3.10
TA: 8.80 g/L
RS: 3.11 g/L
Alc: 12.5%
CELLARING: 1-5 years