

# MANSION HOUSE BAY MARLBOROUGH SAUVIGNON BLANC 2023



MANSION HOUSE BAY

## TASTING NOTES:

Our 2023 Mansion House Bay Sauvignon Blanc is fine and elegant with flavours of grapefruit, lime, white peach and varietal herbaceous notes. Clean and dry on the finish, this medium bodied wine leaves the palate fresh.

## TECHNICAL DETAILS:

**Alcohol:** 13.0%  
**Residual Sugar:** 2.4 g/L  
**Acidity:** 7.1 g/L  
**pH:** 3.21  
**Harvest Dates:** 30<sup>th</sup> March and 3<sup>rd</sup> April 2023.

## WINEMAKING:

The fruit was machine harvested, often overnight, and pressed immediately with minimal skin contact. After cold settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°C with selected yeast strains to preserve pure sub regional characters and varietal flavours. Wines sat on light yeast lees in tank for up to 6 weeks prior to blending in June 23. The wine has been heat and cold stabilised, and sterile filtered.

## CLIMATE:

2023 growing season started with soil moisture at capacity, following a wet winter. Uneven flowering conditions during November and December meant some sub regions achieved better fruit set than others. Vigilance around disease pressure was paramount due to regular rain events and humidity. March saw sunny days and cool nights, and a delayed harvest resulting in fruit that reached good sugar levels with attractive flavours.

## GRAPE GROWING:

The fruit for this wine was sourced predominantly (90%) from our estate vineyard on Pauls Road (Rapaura area) and small portion from Lower Wairau area. The vines were pruned to between two and four canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit.

