

MARLBOROUGH SAUVIGNON BLANC 2024

TASTING NOTES:

Our 2024 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: 13.1%
Residual Sugar: 2.45 g/L
Acidity: 7.1 g/L
pH: 3.21
Harvest Dates: 20th to 27th
March 2024.

WINEMAKING:

The fruit was machine harvested and pressed immediately with minimal skin contact. After 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 2024. The wine has been heat and cold stabilised, and sterile filtered prior to bottling.

CLIMATE:

The growing season leading into the 2024 vintage began after a dry winter, with the soil water balance in deficit. Fewer inflorescences generally and then a protracted flowering window in November and December resulted in poor fruit set and fewer berries per bunch than the average in most areas. Dry conditions persisted for the duration of the growing season, minimising disease threats and resulting in clean fruit at harvest. A spell of warm weather through late December and January, in combination with the lighter crop, resulted in a rapid physiological advancement against the long-term average. This trend continued until the start of harvest in early March, ahead of earlier predictions in late 2023. Fortuitously, the headwaters of the Wairau and Awatere river systems received enough rain to keep irrigation schemes open through the season and into harvest, at which point a return to cool, crisp days became the norm. Fruit was harvested at more elevated sugar levels than the previous two seasons.

GRAPE GROWING:

We are proud to source the fruit for this wine exclusively from Marlborough and are certified with Appellation Marlborough Wine (AMW). The fruit for this wine was sourced predominantly from Marlborough's Wairau Valley, with the balance from the Southern Valleys

