



LAWSON'S DRY HILLS
— MARLBOROUGH —



Reserve Sauvignon Blanc 2023

Tasting Notes

This wine has amazing aromatics of passionfruit, ripe capsicum, and lovely floral notes. Packed with concentrated flavours, the palate is bright and wonderfully textured with a balance of fresh acidity and a chalky, lingering finish.

Vineyards and viticulture

2023 was a near perfect growing season for Sauvignon Blanc. Good weather at flowering ensured good, but not excessive, potential crop levels and a long, sunny growing season followed. The grapes selected for this wine came from two vineyards: 70% Awatere Valley and 30% Wairau Valley. We grow our grapes on only two or three canes (as opposed to the usual four for Marlborough), which means our crop levels are strictly managed to ensure texture, weight and flavour intensity. Sunny weather, together with these moderate yields, meant we achieved deliciously ripe and flavoursome grapes – perfect for this wine.

Winemaking

During harvest there was no pressure from inclement weather, so we picked each parcel as it reached optimum ripeness with maximum passionfruit characters and while the acidity was still bright and crisp. The grapes were gently pressed before being fermented in stainless steel tanks with selected cultured yeast. We also fermented 10% with wild yeast in old French barriques to give added complexity. This wine is a small blend of those that we felt stood out for aromatic intensity, flavour concentration and texture.

100% Sauvignon Blanc, Alc 13%, pH3.3, TA 6.4, RS 4.5g/L, Vegan

Cellaring

Stunning now and for at least five years as it will continue to develop with time in the bottle.

Food Match

Shellfish (especially oysters!) or any seafood that is simply prepared with just a squeeze of lemon and hint of seasoning. Also lovely with salads and vegetarian dishes, aromatic Asian style foods and light chicken dishes.

