



Sauvignon Blanc 2024

Tasting Notes

As is typical of our style of Sauvignon Blanc, this wine is aromatic, fresh and crisp with succulent ripe, fruit flavours balanced by a refreshing yet gentle acidity.

Passionfruit, honeysuckle, lemon curd and red capsicum aromatics leap from the glass while the palate has concentrated citrus and tropical characters with underlying fresh, herbaceous tones. Well-balanced with lovely structure and length.

Vineyards and viticulture

The grapes from the excellent 2024 vintage were sourced from four separate vineyards - our Waihopai, Chaytors Rd and Blind River Vineyards plus a small portion from the Wiffen block. Each brought something special to the blend in terms of influencing the texture, aromatics and flavour.

Winemaking

Cool weather at flowering resulted in lower crop levels but the upside is great flavour concentration. The long, sunny growing season allowed the grapes to ripen perfectly so each block was harvested as it reached optimum ripeness and flavour. The grapes were gently pressed and most of the juice fermented in stainless steel tanks with selected cultured yeast. A small amount was fermented with wild yeast in old French barriques. This added a little more complexity and texture and softened the overall acidity, giving a deliciously expressive, enjoyable style of Sauvignon Blanc.

100% Sauvignon Blanc, Alc 13.0%, RS 2.3g/L, TA 7.6, pH 3.3

Vegan.

Cellaring

Drink now while bright and vivacious or keep for a year or two and the wine will mellow and soften giving a rounder mouthfeel.

Food Match

Seafood, shellfish, salads, feta, goat cheese, fresh herbs, Vietnamese-style dishes, garlic prawns, light Thai dishes or enjoy just as a refreshing glass of expressive, stylish Sauvignon Blanc!