

Palliser Estate Sauvignon Blanc 2023

An iconic Martinborough style of Sauvignon Blanc that is serious, subtle and textural while still oozing with vibrant tropical and citrus fruit characteristics.

COLOUR

Pale lemon.

AROMA

Welcome to the Hotel Tropicana; with a stunning array of passion fruit, guava, gooseberry and melon.

AGEING POTENTIAL

Perfect with green-lipped muscles in Thai coconut milk, pan fired Snapper or Sashimi.

PALATE

Bone dry with a musky, spicy palate. Intensely concentrated and bursting with tropical fruit. A fine, lacy acidity drives the long, crisp finish.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2023 Alcohol: I2.5% Bottled: June 2023

WINEMAKING

67% of the fruit from our Palliser Vineyard and the balance from our Pencarrow Vineyard.

The fruit is harvested and gently crushed to tank, cold settled over two days and racked to tank and fermented leaving 3.3g/litre of residual sugar giving added weight and texture to the wine.

A 10% portion is fermented in old barrels. The wine then spends a further two months on lees before bottling.