



CRU

WAIRAU SAUVIGNON BLANC 2023

Season Summary

Excellent conditions over flowering in spring led to moderate crops and even fruit set. A few rainfall events over December and January helped with soil moisture levels. Drying out in February with long, hot days and cooler nights rewarded in a later harvest date resulting in perfect ripeness levels, vibrant acidity and concentrated flavours.

Viticulture

Mature vines from the stony soils around the Marlborough's Renwick township blended with select parcels from the Wairau Valley.

Harvested 30 March - 9 April 2023.

Winemaking

A combination of hand and machine picked fruit. Fermented in stainless steel at both cool and steady temperatures with cultured yeasts to maintain good flavour and aromatics with small portions fermented in oak Fuders. After blending, wines were left for three months on full lees to continue palate weight development. Integration of the oak components with the stainless steel built mid-palate texture and integrated the various expressions of terroir.

Tasting Note

Beautiful aromas of lime, crushed blackcurrant leaf with hints of passionfruit and meadow. Invigorating flavours of lime, nectarine, passionfruit and balanced with lovely saline acidity and a distinct stony texture.

Chemical Analysis

Alcohol: 13%

TA: 6.6 g/l

pH: 3.17

Suitable for Vegetarian/Vegan: Yes

