

BRICK BAY SAUVIGNON BLANC 2024



Brick Bay Sauvignon Blanc 2024 is distinctively aromatic, with vibrant notes of gooseberry, blackcurrant, and citrus layers, finishing crisp and zesty.

Harvest Date

21st March 2024

Bottling Date

11-12th September 2024

Quantity

161 Dozen

Composition

100% Sauvignon Blanc

Region

Marlborough

Alcohol

13%

TA

8.3

pH

3.0

RS

1.0g/L

Tasting Notes: Distinctively aromatic, with vibrant gooseberry, blackcurrant and lemongrass layers, this wine showcases its herbaceous spine with a touch of salinity, stonefruit and lime, culminating in a crisp, zesty finish. A Brick Bay twist on a classic Sauvignon Blanc.

In the Vineyard: Marlborough is known world-wide as the epicentre of Sauvignon Blanc production. We were fortunate to access these grapes from the Southern Valleys from a single vineyard.

Careful canopy management—balancing fruit exposure to sunlight with judicious leaf plucking for partial shading—encouraged the development of classic Sauvignon Blanc characteristics. The 2024 vintage brought low yields but exceptional fruit quality.

In the Winery: Made from premium Marlborough fruit by our winemaker, James Rowan, with free-run and pressing components treated separately then recombined. The juice was co-inoculated with a combination of yeasts to provide different aromatic and structural revelations. A portion of the juice was taken to complete its ferment in seasoned French oak barriques, to engage some more textural elements, then returned to blend with the coolly fermented stainless steel portion.

Aging Potential: As with most Sauvignon Blanc, this wine is designed to drink over the year following harvest.

Enjoy chilled with a wide variety of summer food flavours, green herb-laden summer salads, fish, seafood and shellfish or simply as a refreshing aperitif from now through 2025.
