



CELLARING

3-5 years

PRODUCTION

2200 cases (12 x 750ml)

WINE SPECIFICATIONS

ALC 13.0%

Acidity 6.2g/l

(0.62g/100ml)

Sugar 4.5g/l

pH 3.35

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



BIRD WINES

www.birdwines.com



2024 STEVE BIRD MARLBOROUGH SAUVIGNON BLANC

The Whanau Reserve

TASTING NOTES

Brilliantly pale straw with subtle green highlights, showcasing exceptional clarity and youthful vibrancy. An intensely expressive nose, layered and complex. Classic Marlborough aromatics of passionfruit, kaffir lime, and gooseberry leap from the glass, underpinned by nuances of elderflower, and flinty minerality. Hints of white nectarine and lemongrass emerge with aeration, adding depth and intrigue. The palate is finely textured and beautifully balanced, displaying hallmark varietal purity. Juicy citrus and tropical fruit—think grapefruit, and ripe pineapple,—are framed by a taut spine of saline acidity. The finish is long, precise, and refreshingly dry, with lingering notes of lime zest and crushed herbs.

VINIFICATION

Fruit is harvested in the cool of the morning and gently pressed to minimise phenolic pickup. The juice undergoes cold settling before being split for fermentation—primarily in stainless steel to retain aromatic purity. Lees stirring is employed post-ferment to build mouthfeel, and the wine is aged on fine lees for up to five months before blending and bottling. No malolactic fermentation is conducted, ensuring bright acidity and freshness are maintained.

THE VINTAGE

The 2024 growing season in Marlborough was marked by near-perfect viticultural conditions, setting the stage for an exceptional Sauvignon Blanc vintage. A warm, dry spring led to excellent flowering and fruit set, while the summer months were characterised by long sunlit days tempered by cool maritime breezes. Crucially, the ripening period into late March and early April was extended by cool, dry nights, preserving vibrant natural acidity and enhancing flavour concentration. Minimal rainfall reduced disease pressure, ensuring pristine clean fruit.

FOOD MATCH

A versatile gastronomic partner. Exceptional with freshly shucked oysters, seared scallops with citrus beurre blanc, or a goat cheese and asparagus tart. For a local match, pair with Marlborough green-lipped mussels in a white wine and herb broth. Also complements Thai green curry or sushi with wasabi and yuzu accents.