



CELLARING

3-5 years

PRODUCTION

1200 cases (12 x 750ml)

WINE SPECIFICATIONS

Acidity 7.0g/l

(0.70g/100ml)

pH: 3.29

Sugar: 4.7 g/l

ALC: 13.0%

(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



2023 STEVE BIRD MARLBOROUGH SAUVIGNON BLANC

The Whanau Reserve Single Vineyard

TASTING NOTES

Powerfully expressive with lifted notes of ripe passionfruit, white peach, lime zest, and guava. Subtle undertones of fresh-cut grass and wild fennel add aromatic complexity, with a stony minerality offering vibrancy and focus. Bright and energetic on entry, the palate shows concentrated flavours of citrus blossom, gooseberry, and tropical fruits such as pineapple and lychee. These are supported by fine acidity and a mineral line that brings poise and length. The wine finishes clean and precise, with a lingering sense of freshness and purity.

VINIFICATION

Grapes were machine harvested using the latest precision viticulture technology to ensure optimal ripeness and gentle handling. Fruit was swiftly transported to the winery, then crushed and pressed to extract pure, vibrant juice. After a brief period of cold settling to clarify the juice, fermentation commenced in temperature-controlled stainless steel tanks using carefully selected aromatic yeast strains. To build texture and enhance mouthfeel, the wine was left on its lees post-fermentation with regular lees stirring prior to final blending and bottling.

VINEYARD PROENANCE

This wine originates from the exceptional Pyramid Farm, nestled in the Waihopai Valley and owned by the Dworkins family, long-standing stewards of the land. Their dedication to sustainable viticulture and deep respect for the land has resulted in fruit of exceptional purity and concentration. Situated on elevated, north-facing slopes with mineral-rich riverstone soils, Pyramid Farm delivers fruit of distinctive character — vibrant, expressive, and authentically Marlborough. The 2023 season in Marlborough was defined by near-perfect ripening conditions. A cool, settled spring ensured even budburst and flowering, followed by a long, dry summer with minimal disease pressure. Moderate daytime warmth was balanced by consistently cool nights, preserving vibrant acidity and enhancing aromatic development. Harvest in the Waihopai Valley occurred under pristine conditions, allowing for precise picking decisions and optimal flavour expression.

FOOD MATCH

An ideal companion for seafood, particularly oysters, mussels, and grilled white fish. The wine's bright acidity cuts through rich, creamy sauces, making it suitable for dishes like goat cheese salad or pasta with lemon cream. It also complements herb-driven cuisines, such as Thai or Vietnamese, enhancing flavors without overwhelming the dish. Versatile and lively, this wine elevates fresh, seasonal ingredients, making it a favorite for summer menus or alfresco dining, where its refreshing nature truly shines..