

SAUVIGNON BLANC

Vibrant citrus notes are mingled with tropical melon tones. The palate displays passionfruit flavours and a lovely green pepper/crushed herb spice. Bright and refreshing with generous palate weight



Vintage	-	2023
Alcohol	-	11.5%
Variety	-	Sauvignon Blanc
Residual Sugar	-	3.28 g/L

VITICULTURE

Our Sauvignon Blanc is grown at the foot of our hillside valley vineyards in Esk Valley. This block has a hard clay pan at one end which provides less crop with intense tropical characters while the remainder provides freshness. Canopy management in the block is done to promote rich tropical characters while retaining Sauvignon Blanc's fresh herbaceous tones. While the 2023 vintage proved difficult with Cyclone Gabrielle, we were still able to produce a well balanced Sauvignon Blanc.

WINEMAKING

Fruit was hand picked due to restrictions caused by Cyclone Gabrielle, it was then pressed immediately onsite. Fermentation was in stainless steel tank. A very cool and long fermentation resulted in intense and vibrant aromatics along with a rich palate weight. Wine remained on lees prior to bottling to further develop and round the palate.

Vegan Friendly.

Best Drinking	-	Drink Now until late 2026
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Food Match	-	White Fish or Fresh Salad
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