



Region: Awatere Valley, Marlborough, New Zealand.

Style: Dry, mineral and fragrant.

Colour: Pale straw with green hints.

Aroma: A classic Awatere wine with lifted grapefruit and lime notes, hints of stone fruit and blackcurrant bud.

Palate: Ripe fruits showing mineral, grapefruit pith and white peach flavours. The long and creamy palate is balanced with a crisp acidity. A classic Awatere wine with lifted grapefruit and lime notes.

Cellaring: This wine is ready to drink now and over the next two years.

Analysis:

Alcohol 13%

TA 7.3 g L

Brix 21.5

RS 2.9g L

Harvest date: 5th April 2023

Bottling date: 6th September 2023

Tūpari 2023 Sauvignon Blanc

This single vineyard wine is made from Kura Marama, a special parcel of land adjacent to the original homestead which comprises free draining gravels over loess.

The grapes were harvested when the flavours were at their most intense.

At the winery the fruit was gently pressed, and the juice carefully fermented. Specially selected yeast strains were used, and the wine was left on the lees for 4 months to enhance the creamy palate texture.

The 2023 Tūpari Sauvignon Blanc shows lifted grapefruit and lime notes on the nose, with hints of stone fruit. The palate is opulent with ripe fruits showing mineral, grapefruit pith and white peach flavours. The wine is underpinned by a crisp acidity. This wine can be drunk now and over the next two years.

Food match:

Freshly grilled salmon or French tart made with goats cheese and caramelized onion.

Cheese match:

Very young, firm camembert and brie or goats' cheese.