

TWR Sauvignon Blanc Awards and Scores

Our aim with this, our classic style of Sauvignon Blanc, is to put 100% effort into making a wine that silences all the doubters, and which restores faith in this fabulous region and the amazing quality of the wines from here. The 2023 Sauvignon Blanc is a blend from two specially selected vineyards in two different sub-regions of Marlborough. TWR in the Wairau valley and the Shamrock vineyard in the upper Awatere Valley. This release was all grown and made by the Flowerday family which brings us so much joy!

The growing conditions in the Awatere are characterised by cooler temperatures and slower ripening, which is all important for flavour development and ripe acidity. The wines from this sub-region tend to be more restrained in their youth but have great texture, structure, and longevity. The two blocks in the Wairau experiences the warmer days, longer sunshine hours, and a bigger diurnal range. These climatic differences result in wines which have lovely fleshiness and texture, and which are characterised by riper tropicals and stone-fruit with a lovely line of minerality.

Anna & Jason Flowerday

Shanteh Wale, Wine Companion – 95 Points

80/20% Awatere/Wairau Valley fruit; 10% goes into oak for ferment. Blackberry leaf, Thai basil and yellow guava. Blueberry flesh, fennel and chalk. The palate is weighted with ripe passionfruit, nectarine and honeysuckle. This is ripe and rich. It's densely packed and acidity trots in line, enabling a long, slippery finish. A hint of celery salt and raw cashew on the finish with a smattering of lacey skin texture. Lots of value here, for the price tag, **and a memorable wine**

Stephen Wong MW – 93 Points Top Value Top Rank Classic Marlborough Sauvignon Blanc has been through a few ups and downs over the years, but sometimes the stars align. Here, we have a very good sauvignon Blanc vintage for the region, excellent grape quality from conscientious farming drawing from different sub regions, a highly talented winemaker who knows how to craft a classic district blend with flourish and a remarkably good-valued price tag. Interesting nose combining some ripe savoury tomato aromas with blackcurrant in the background. Quite distinctive with bay leaf and cranberry. Bright and fruity, a lovely long line of acidity on the palate with a sustained, evolving finish which flits between mineral, ripe red fruit and wild strawberry stalks. **Very interesting, carefully made, and with a clearly good fruit which is an elevated version of Sauvignon. Light, crisp, dry and interesting. More of this please!**

Cameron Douglas MS - 94 Points

A delicious expression of SB with a just satin touch on the palate before the acidity, fresh herbs and core fruits flavours kick-in. Grapefruit and crisp apple, fresh basil and sage, a refreshing wet-stone mineral seam all accentuated by the acid line and mouthfeel overall. There's a tangerine quality to the fruit spectrum showcasing vineyard and perhaps a signature of the TWR style. **Delicious, fresh, salivating and dry.** A wine best enjoyed from 2024 through 2029.

Continued



James Suckling - 92 Points

Aromas tropical punch, lime cordial and faint white flowers followed by tarragon and green bell peppers. Medium-bodied with brisk acidity. **Expressive and aromatic yet balanced.** From organically grown grapes.

Bob Campbell MW - 94 Points

Rich, weighty sauvignon with gooseberry, passionfruit, lime zest, and lemon curd flavours. Intense, bright wine with impressive purity and power.

Rebecca Gibb MW Vinous – 90 Points

The 2023 Sauvignon Blanc is friendly, fresh, and fruity. It welcomes you with its sweet tropical fruit - guava and mango - alongside subtle note of green herbs and silvery hints of elderflower that speak of the Awatere Valley (80% of the fruit is sourced from there) Juicy and round with curved edges and textural interest, potentially down to a portion of old-barrel ferment, **this is a classic yet cleverly composed Marlborough Sauvignon Blanc.** Drinking window: 2024 – 2027

Metro Magazine – Top Wines of 2024

Chris Waters Globe and Mail Toronto - 91 Points

A blend of sauvignon blanc from two vineyards in Marlborough, one in the cooler upper Awatere Valley and the other, an organically certified block, near the winery in the warmer Wairau region. **The result is an intense and fragrant expression,** with abundant ripe and juicy tropical fruit flavours mingling with zesty lime, herbal and elderflower notes. A balanced attack tempers bright acidity with creamy texture and a medium body that charms. Drink now to 2027.

Carolyn Hammond Toronto Star - 94 Points

This is a Marlborough Sauvignon Blanc for the seasoned connoisseur who demands subtlety and finesse — as well as the casual drinker looking for pure pleasure. With equal parts dignity and deliciousness, this wine starts with classic scents of basil and bell pepper, grapefruit and Granny Smith. Then, it slides in tasting glossy and cool as crushed stone, grapefruit pith, mango and tarragon emerge, and then move to elderflower, salted lime zest, green olive, goji and tangerine. **Each note tastes chiselled and articulate while plunging acidity anchors the fruit. Magnetic.**

Erin Larkin The Wine Advocate NZ report - 92 Points

The 2023 Sauvignon Blanc is mostly from the Awatere Valley (80%) with the balance from the Wairau. Ten percent of the blend saw the inside of a barrel, while the rest was in stainless. Aromatically, the wine leads with flowers and tropical fruits, white spice and passion fruit. **The palate is texturally complex, with no hint of the oak, rather, it has an increased structural presence, which is most welcome. A classy wine here, this is leafy, restrained, spiced and good!**