

Čuvar Guardian Collection

Ballochdale, Marlborough Sauvignon Blanc 2023

VINTAGE

2023 was a textbook vintage for Marlborough. Clear blue-sky days with sporadic clouds and cool nights, which Sauvignon Blanc thrives on and ensures fruit purity. We hand-picked at the optimal time off a specific slope on a block that received the most sun, to ensure we captured the ripeness of the fruit and the acidity necessary to craft a perfectly balanced wine.

VINEYARD

Ballochdale, Awatere Valley, Marlborough 100%
The vineyard holds itself proud 300 meters above sea level. It's altitude, sheltered northerly aspect and spectacular inland location provide a high diurnal temperature range, and evenness of and suitability of soils that combined, give us the ability to grow grapes and produce wines of identity and intensity. The space is soul food for winemakers and visitors alike.

TECH NOTES

PH : 3.4	TA : 7.2gl	ALC : 13.0%	Residual Sugar : Less than 1.5g/L
Standard Drinks : 7.6	Variety : Sauvignon Blanc 100%		
Bottled: December 2024	Vegan Friendly		

WINEMAKER'S COMMENT

This wine reminds me of walking barefoot on a camomile lawn as the flower aromas waft up and wrap itself around the complimenting nettle and citrus notes with a very subtle nose of the beginning of making a roux sauce – gently toasted butter and flour. This is the result of fermenting a portion in very used oak barriques and lees maturation. A delightful expression of nature's harmony with a little dressing up from the winemaking in every sip.

WINEMAKING

FRUIT HANDLING : Hand Picked

FERMENTATION VESSEL :

40% tank fermented in various vessels to enable a wide range of yeast and fermentation temperatures to add to the development of the palate structure. 60% in used oak barriques of which 50% underwent natural ferment. The wines were left on their yeast lees until just prior to blending.



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