

'Abstract' | Three Rows Sauvignon Blanc 2024



TASTING NOTES

If classic Marlborough Sauvignon Blanc is all fruit and zing, Abstract exists in another dimension altogether. It's our savoury blanc, where texture and aromatic complexity bedazzle, and where vineyard and winemaking contribute equally.

There's an intense and seductive perfume of blackcurrant and white florals, while winemaking lends savouriness and flinty minerality. The must is wild fermented in French oak puncheons and matured on lees for 15 months, delivering a sumptuous richness and complexity to the palate.

With elegance and beautiful balance, it is for enjoyment now but will age with grace and dignity.

2024 VINTAGE

'The 2024 harvest was a dream'. Marlborough experienced a dry winter and isolated spring frost events which meant bunch numbers were slightly down on long-term average.

This coupled with a flowering period that featured some very cold nights and changeable daytime weather, leading to a below-average set of berries so yields were very low across all varieties. Harvest conditions were perfect, with dry warm days and cool nights leading to incredibly clean fruit that has resounding palate weight and intensity of flavour.

Alcohol: 13.3%

Total acidity: 6.3 g/L

pH: 3.26

Residual sugar: Nil

Total SO₂: 65mg/L

DILLONS POINT TERROIR

Dillons Point, in the Lower Wairau is to the east of the Blenheim township and is tightly defined by the Ōpaoa and Wairau Rivers and Roses Overflow.

The fertile alluvial silt loams and coastal proximity with a cooling easterly in summer and warming, protective alternative in the winter provides ideal conditions for growing beautifully ripe, powerfully expressive Sauvignon Blanc.

HOLDAWAY VINEYARD

The Holdaway vineyard in Dillons Point is located just 3km from the Cloudy Bay coastline of the Wairau. The vineyard is owned by the Holdaway family who have been farming in Marlborough for generations.

Alan and Janette and their sons Richard and Robbie practice regenerative viticulture; prioritising soil health through composting, growing impressive inter-row mixed species plantings to increase organic matter in the soil and a zero-till policy.

The Abstract block is completely dry-farmed, a relatively rare practice in Marlborough, and we leaf-pluck after veraison to get greater exposure and ripeness for this style. The vineyard is VSP-trained and cane-pruned.



WINEMAKING PHILOSOPHY

Abstract is a study in terroir refined by deliberate, restrained winemaking to showcase fruit purity and textural depth. Hand-harvested from the Abstract block on the 20th April 2024, the fruit was whole-bunch pressed and the pristine free-run juice sent straight to French oak puncheons (15% new) without settling.

Fermentation was left to wild yeast, beginning naturally after 3-5 days, and the wine completed natural malolactic fermentation during the warmer spring months. The wine matured on fine lees for 15 months with no stirring, was gently racked off lees and bottled unfiltered on 10 July 2025 delivering textural complexity, precision and the structure for long ageing.

Vegan.

Appellation Marlborough Wine Certified.



Blank Canvas
NEW ZEALAND

Vineyard: 'Abstract' > Holdaway Vineyard

Subregion: Dillons Point > Lower Wairau >

Wairau > Marlborough

Soil Type: Deep alluvial silts over sand

Average Vine Age: 26 years

Trellis: Cane pruned VSP

Farming: Dry-farmed, regenerative, SWNZ Certified.

Altitude: 3 meters

Aspect: North/South rows

Clone: MS (UCD1)

Harvested: 20th April 2024

Harvest: Hand-picked, whole bunch pressed

Fermentation: Wild with full solids

Vessel: 100% French oak puncheon (15% new)

Maturation: 15 months on lees

Finishing: Unfined / Unfiltered

Bottled: 10th July 2025