

## Blind River Sauvignon Blanc 2024

### Tasting Notes

This beautiful vineyard produces wines with a great sense of place, consistently delivering distinctive aromas, flavours and texture. The nose offers vibrant aromas of passionfruit, tropical fruit, freshly squeezed lime juice and a hint of capsicum. The palate is dry and packed with intense flavours yet balanced by a crisp acidity and lovely chalky texture.

### Vineyards and viticulture

Situated in Marlborough's stunning Awatere Valley between the Pacific Ocean and Mount Tapuaenuku, the vineyard benefits from a cool, maritime-influenced microclimate. The grapes are grown on only two or three canes (vine branches), as opposed to the usual four, to limit yields and increase the intensity of aromas and flavours. 2024 was a great vintage with ideal conditions. We harvested the fruit on 20<sup>th</sup> and 21<sup>st</sup> March at optimum ripeness.

### Winemaking

To highlight the site's natural character, the winemaking approach is straightforward. After gently pressing the grapes, most of the juice was fermented in stainless steel with selected yeasts to preserve freshness, however, a small portion (10%) was wild fermented in old French barriques for added texture and complexity. Each block was vinified separately, then blended to achieve expression and balance.

100% Sauvignon Blanc, Alcohol 13%, TA 6.6, RS 2.6g/L, pH3.35, Vegan

### Cellaring

Enjoy while fresh and vibrant or over the next five to ten years as the punchier characters subside, and the mineral tones come forward.

### Food Match

Shellfish (especially oysters)! Or any seafood that is prepared with just a squeeze of lemon and hint of seasoning. Also delicious with spicy foods, goat's cheese, salads, asparagus, and other simply prepared dishes or fresh, green vegetables.

