



Blind River Tekau 2023

Tasting Notes

This is a delicious, rich and diverse style of Sauvignon Blanc. Lemon curd, brioche and smoky aromatics lead to a palate of citrus and passionfruit characters with notes of pineapple and blackcurrant leaf. A touch of toasty vanilla complements the fruit flavours and there is a gentle spiciness on the finish. Full and concentrated with a lifted, crisp finish.

Vineyards and viticulture

From two-cane pruned vines on our beautiful Blind River vineyard in the Awatere Valley, we picked this Sauvignon Blanc with lovely ripe, intense flavours and perfect balance of acidity. Harvested 9th and 10th of March 2023 at 21.9 and 22.6 brix brix.

Winemaking

The grapes were gently pressed and juice went straight into French barriques. The wild fermentation was all with indigenous yeast, so no cultured yeasts were added. The wine was matured on lees in barrel for a further ten months.

100% Sauvignon Blanc, Alc 13%, RS 2.0 g/l, TA 6.0, pH 3.3, Vegan

Cellaring

Deliciously rich and satisfying while young, this wine will also reward cellaring for five or so years.

Food Match

Lovely paired with meats such as chicken or pork, pasta dishes with creamy sauces, spring vegetables such as asparagus, simply grilled or pan-fried salmon or scallops and lightly smoked fish.

