

2024 MARLBOROUGH
SINGLE VINEYARD

SAUVIGNON BLANC



VINTAGE	VARIETY	ORIGIN	HARVEST DATE
2024	100% Sauvignon Blanc	Lower Wairau Valley, Marlborough	March 2024

TASTING NOTE

Bright, pale straw-yellow in colour. The nose shows layered aromas of pineapple, passionfruit, guava, elderflower, and a touch of white spice.

Medium-bodied with juicy, well-balanced acidity, the palate is vibrant and fresh. A subtle stony minerality adds texture and depth, leading to a long, clean finish.

This Sauvignon Blanc bursts with pristine fruit, lively acid balance, and exceptional purity — a true party in the glass.

WINEMAKING

The grapes were machine-harvested and destemmed in the field, then gently pressed into stainless steel tanks. Fermentation took place at cool temperatures using selected yeast strains to preserve the vineyard's natural aromatics and fresh fruit flavours.

FOOD MATCHING

Fish and seafood are a great choice to match. Delicate flavours of these dishes will complement the bright varietal characters of this wine.

CELLARING POTENTIAL

Recommendation is to drink this wine within 3-4 years of vintage date so that it can be enjoyed at the peak of its freshness and vibrancy.

TECHNICAL:

ALC: 13%, RS: 3.2, pH: 3.2, TA: 7.1



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