

2024 MARLBOROUGH
SINGLE VINEYARD
SAUVIGNON BLANC
RESERVE



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

TASTING NOTE

Bright, fresh, and fruit-driven, this Sauvignon Blanc opens with classic aromas of pineapple and tropical fruits, followed by subtle hints of vanilla and spice from partial oak aging.

The palate is dry and satin-textured, combining youthful energy with weight and intensity. Layers of concentrated fruit are complemented by gentle smoky and spicy notes, creating a wine that is delicious, elegant, and juicy.

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.

Around 10% of the blend was fermented and aged in seasoned French oak, with a portion undergoing wild fermentation to add texture and complexity.

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 3-5 years of vintage date so that it can be enjoyed at the peak of its freshness and vibrancy.

TECHNICAL

ALC: 13.0, RS: 2.8, pH: 3.3, TA: 6.9



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WINE OF NEW ZEALAND
MARLBOROUGH
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