

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Marlborough

Alcohol by volume  
12.5%

Residual Sugar  
4.1 g/l

pH  
3.3

Total Acidity  
7.8 g/l

Drinking Window  
2025 - 2025

Tasting Guide

|     |   |   |   |   |   |   |       |
|-----|---|---|---|---|---|---|-------|
| 1   | 2 | 3 | 4 | 5 | 6 | 7 | 8     |
| Dry |   |   |   |   |   |   | Sweet |

Tasting note printed  
20/04/2025

# Reserve Clifford Bay Sauvignon Blanc 2023 6x75cl

## Vineyard

The vineyards are exposed to cool southerly winds that influence a long, slow growing season with grapes retaining high natural acidities and retaining pungent green characters.

## Winemaking

100% stainless steel fermentation using selected aromatic and textural yeast strains. Carefully monitored for a period of time on lees to help build palate weight and texture.

## Vintage

Despite early season weather concerns, Marlborough has had a superb vintage across all varieties with superb quality and yields being above the long-term average. The fruit remained clean with vibrant flavours and the resulting wines are looking outstanding. With high soil moisture levels leading into the season from heavy winter rain events, the vines got off to a good start with strong canopy growth setting up a strong 'solar panel' to ripen the crop. Temperatures hovered just over the long-term average; cool enough to extend the growing season and develop great depth of flavour and bright natural acidity in the fruit. With more elongated, looser grape bunches, there was very little berry squeeze, which coupled with dry weather from veraison through to harvest, resulted in low disease pressure.

## Food match

Delicious with seafood, especially freshly shucked oysters.

