

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
12.50%

Residual Sugar
4.33 g/l

pH
3.27

Total Acidity
7.79 g/l

Drinking Window
2024 - 2027

Tasting Guide



Tasting note printed
27/12/2024

Reserve Wairau Valley Sauvignon Blanc 2023 6x75cl

Winemaker Notes

A classic representation of Sauvignon Blanc from the Wairau Valley in Marlborough, bursting with aromatic tropical fruit characters found in this warmer sub-region. The 2020 Wairau Valley Reserve wine displays powerful aromas of blackcurrant, passionfruit and guava. The palate has an enticing array of ripe citrus fruits mixed with pungent herbs such as fresh rosemary, finishing with a fresh zesty acidity.

Vineyard

The later ripening due to elevation and cooler night temperatures of the Rutherford vineyard in the upper Waihoipai valley played a key part of the success of this block in 2018, contributing the boxwood greener thiol flavour spectrum. Whereas the free draining soils, older vines and open canopies from the earlier ripening Omaka Valley sub-region the classic ripe tropical notes.

Winemaking

100% stainless steel fermentation at cool temperatures to further enhance aromatics. Carefully monitored time on yeast lees to build texture and palate weight

Vintage

Low frost pressure at bud burst and ample soil moisture from winter rains helped to deliver healthy crop levels and lush canopies to drive ripening. A cooler than average start to the growing season resulted in thick skins carrying the building blocks of what would become intense aromas and rich texture. The weather settled into a long period of warm days and cool nights, allowing for picking at optimal ripeness.

Food match

Grilled and Roasted White Meats

A great match to fresh vegetarian dishes

