

Brut Marlborough Sauvignon Blanc 2024

Vineyard

Crafted from a single regeneratively farmed vineyard, located in the lower Wairau region of Marlborough, within the Dillons Point subregion. Uniform silt loam topsoil overlying a subsoil containing river gravels and sand.
Block: Dillons Point, planted in 2002/2003

Winemaking

Grapes were picked at night and in the early morning of 21st and 27th March to maximise ripeness and acidity. Gentle and selective machine harvesting was used to ensure high quality fruit. Free run juice and pressings were processed separately, then settled for up to five days, followed by an extended, cool primary fermentation in stainless steel tanks and some French oak barrels, to add freshness and complexity. Carbon dioxide from the primary fermentation is retained and the wine is aged on its lees, under CO2 pressure, in stainless steel until bottling early 2025. This extended aging period further developed the wine's flavour profile and texture.

Winemaker's Notes

The 2024 vintage was a stunning year for Sauvignon Blanc in Marlborough with excellent fruit quality due to a dry winter and cool spring, which led to yields 30% below average. This produced fruit with great character and concentration. A warm, windy summer followed by cool nights in March preserved vibrant flavours and natural acidity, making it an outstanding year.

Tasting

Pale yellow with fine beads. Aromas of passionfruit, white currant, gooseberry, herbs, and spice. Medium-light bodied with citrus zest, saline notes and an invigorating acidity that leads to a crisp, refreshing finish.

Technical Data

Varietal: 100% Sauvignon Blanc
Alcohol: 13%
TA: 7.0g/l

pH: 3.30
RS: 6g/l

