

Organic Marlborough Sauvignon Blanc 2024

Vineyard

Crafted from a single 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: Scottson, planted in 1999

Winemaking

Grapes were picked at night and in the early morning of 21st 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 a long, cool fermentation in stainless steel tanks and French oak barrels to add freshness and complexity. Maturation on lees took place in barrels and tanks 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

Bright pale yellow. Aromas of passionfruit, guava, melon, basil, and elderflower. Medium bodied with ripe fruit, lively acidity, a creamy texture, and notable presence.

Technical Data

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

pH: 3.30
RS: 3g/l

