SPECIAL SELECTION SAUVIGNON BLANC

Variety:	Sauvignon Blanc
Vintage:	2023
Site location:	Select sites throughout the Marlborough Region. Sustainably accredited by NZ Winegrowers.
Clones:	Mass Selection
Canopy:	North-south facing rows to ensure even ripening. The trellis system used is Vertical Shoot Positioning (VSP) and the crops tare intensively managed throughout the growing season to ensure the berries reach full maturity and are free of disease.
Harvest method:	Machine harvested in several parcels.
Oenology:	The fruit was de-stemmed and gently pressed in a pneumatic press. Juice was cold settled then racked and inoculated with cultured yeast. Fermentation takes place in stainless steel tanks so to showcase the natural aromatics of the variety.
Aroma:	Lifted, aromatic and refreshing. Reminiscent of honey dew melon, passionfruit, mandarin, snow pea. Pure.
Palate:	Juicy, almost bursting with flavour. Zingy, mouth-watering. Succulent like a peach. Moreish like exotic fruits, such as mango or guava. Refreshing like freshly squeezed lemons and limes. Like ‘sunshine in a glass’.
Technical:	Alc: 12.5% RS: 3.7 g/l. TA: 7.1.