

WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2023

Not your typical Marlborough Sauvignon Blanc! By using a combination of barrel and cool tank fermentation, our winemakers have added complexity and interest to the varietal characteristics consumers around the world know and love. The result is an intensely flavourful wine, smooth, balanced and delicious, with flavours of golden apple, guava, lemon and a hint of toasted hazelnut.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crushed & de-stemmed.
Fermentation Vessel	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 13% new.
Fermentation	100% wild yeast at ambient temperatures.
Malolactic	20-25%
Maturation	9 months in barrel.
Fining	None
Filtration	Yes

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TECHNICAL NOTES

Alcohol	14.0%
TA	5.8 g/L
pH	3.35
Residual Sugar	3.8 g/L

WINEMAKER NOTES

Nose: Rock melon and gooseberry with a touch of fennel seed and honey. Complex and enticing.

Palate: Sweet fruited and lush entry - guava, pear and tropical fruits. A thread of lemon and notes of orange blossom. Well weighted and plenty of depth with a long finish, flavours of stone fruit and nutmeg linger.

Recommended Food Partner it with crumbed chicken breasts dabbled with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

First Vintage 2001

AWARDS



SUSTAINABLY CRAFTED
NEW ZEALAND WINE

