



Maude
Central Otago
Sauvignon Blanc
2024

Vintage Summary

The 24/25 growing season was notably dynamic, transitioning from La Niña to the onset of El Niño and saw a variety of unpredictable weather patterns, including hailstorms, spring and autumn frost events. Fortunately, our vineyards escaped the hail, but we were not so lucky with the late October frost where we experienced a 20–40% damage to certain blocks, including Mt Maude. As we entered the new year, we experienced sunny, dry conditions accompanied by a cooler ripening period. Harvest commenced 7–10 days earlier than the previous year, yielding fruit with intense flavour profiles and excellent quality although a much-reduced quantity.

St Bathans Vineyard / Pisa

Black currant vine, fennel and green apple aromas, those we have come to expect and celebrate from this 1 hectare block of Sauvignon Blanc. A portion is fermented in new and seasoned French oak barriques which elevates the aromatics, giving a smokey citrus aroma, adding weight, complexity and softening the palate.

Harvest Date: 26th March 2024
Bottling Date: 10th July 2024
Qty Bottled: 563 dozen
Residual Sugar: 3.68 g/L
Alcohol: 13.5%
pH: 3.08
Acidity: 6.8 g/L

Produced and bottled by:
Maude Wines
Central Otago New Zealand
maudewines.com

