

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SAUVIGNON BLANC 2024

TASTING NOTES

This is a complex wine in which an intense tropical fruit spectrum, with underlying hints of floral spice, is balanced by a chalky, mineral and citrus influenced palate. The finish is long, poised and elegant, classically focused with a fine vein of acidity.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

Two very special parcels of fruit were harvested from specially selected rows from our two most expressive terroirs, Home Block and Cravens. Hand harvested in the cool hours of the early morning, the whole bunches were gently pressed and the juice fermented in a selection of carefully curated French oak Hogshead and cigar shaped barrels. Extended time sur lees has provided a wonderful textural element and weight to the palate of this wine.

FLAVOUR PROFILE

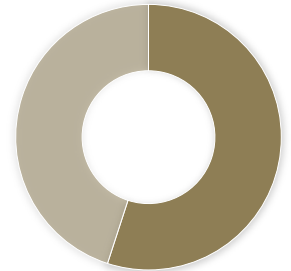
Tropical fruit		Citrus	
Mineral		Spice	
Floral			

VINEYARD COMPOSITION

Home Block



Cravens



TECHNICAL DATA

Harvested 25-29 March 2024

Alc	12.55%
RS	0.74g/L
TA	8.4g/L
pH	3.14

