



WINE OF NEW ZEALAND
MUSSEL BAY

SAUVIGNON BLANC 2024



Vintage:	14 th March – 10 th April 2024
Region:	Marlborough, New Zealand
Wine Analysis:	Alcohol 12.5%, pH 3.31, TA 7.6
Residual Sugar	4.8g/l

Vintage

The season started with cool nights and some frost damage, however the summer was long and dry ensuring low disease pressure. Harvest began slightly early and the fruit was of exceptional quality, with an excellent acid base.

The Sauvignon Blanc produced from this vintage has concentrated fruit flavors, with a vibrant pure palate and an elegant fresh finish.

Winemaking

Carefully selected parcels of Sauvignon Blanc were selected from our Marlborough vineyards, where they were harvested at optimum ripeness. At the winery, the fruit was gently pressed, after which the clear juice was inoculated using a range of selected yeasts. Long cool fermentation in stainless steel tanks retained the vibrant, fresh characters Sauvignon Blanc is known for. After fermentation, the wine was blended, stabilized, and filtered in preparation for bottling.

Winemaker's tasting notes

The different parcels of Sauvignon Blanc have been combined to make a wine with pure fruit flavors. The aroma is bright and lifted with notes of lime, jalapeno skin and tropical fruit. Vibrant with fresh herbs, guava and a mineral acidity in the mouth that creates a long lingering finish.

Food Pairings: Perfectly paired with fresh seafood, sushi, grilled chicken and a halloumi salad.

Suitable for Vegetarians or a Gluten Free Diet.