



totara

New Zealand

2023 SAUVIGNON BLANC

Like a tropical fruit-salad in the glass, the aromatics leap out to greet you. The palate is mouth-wateringly juicy, full of flavour and exceptionally well balanced. This has all the hallmarks of the exceptional 2023 vintage. A very classy, crowd-pleasing Marlborough classic.

GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand – certified with Sustainable Winegrowers New Zealand. Close to half of the fruit came from growers in the Wairau Valley, where Marlborough's Sauvignon Blanc story began. The balance came equally from the Southern Valleys and the lower Wairau Valley – matching the subtlety of the Southern Valleys with the punchy lower Wairau and integrating perfectly with the fruit forward style of the central Wairau.

WINEMAKING

The juice of individual components was fermented separately, with selected yeasts that enhance and express the unique attributes of Sauvignon Blanc. To capture these the yeast worked long and slowly, through cool autumn days to complete the ferment. The wine settled, then was fined and filtered prior to bottling in June – an early bottling to truly capture the season.

ANALYSIS

Alcohol: 13%
pH: 3.92
Acid: 7.0 g/L
Sugar: 3.7 g/L

Enjoy now through 2024.

