



## Palliser Estate Sauvignon Blanc 2023

An iconic Martinborough style of Sauvignon Blanc that is serious, subtle and textural while still oozing with vibrant tropical and citrus fruit characteristics.

### COLOUR

Pale lemon.

### AROMA

The Hotel Tropicana; with a stunning array of passion fruit, guava, gooseberry and melon.

### AGEING POTENTIAL

Perfect with green-lipped mussels in Thai coconut milk, pan fired Snapper or Sashimi.

### PALATE

Bone dry with a musky, spicy palate. Intensely concentrated and bursting with tropical fruit. A fine, lacy acidity drives the long, crisp finish.

### WINEMAKER

Guy McMaster

### TECHNICAL DETAILS

Picking Date: March  
2023 Alcohol: 12.5%  
Bottled: June 2023

### WINEMAKING

67% of the fruit from our Palliser Vineyard and the balance from our Pencarrow Vineyard.

The fruit is harvested and gently crushed to tank, cold settled over 2 days and racked to tank and fermented leaving 3.3g/litre of residual sugar giving added weight and texture to the wine.

A 10% portion is fermented in old barrels. The wine then spends a further 2 months on lees before bottling.