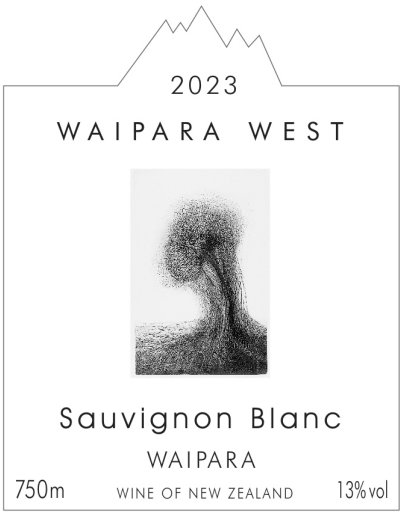

2023 Sauvignon Blanc

Tasting Notes

Pale gold with silver streaks.

Aromas of yellow and green citrus, sweet red capsicum, hints of fennel and freshly crushed herbs combined with passionfruit seed and warm wet river gavels.

Bright citrus, white nectarine with underlying tropical notes, pink lemonade and salty grapefruit pith on the finish. The sweet fruit characteristic interplays with the crisp acid and silken texture to give a long lingering mouthfeel.

Final Wine: Bottled: 27/10/23 Alc: 13% pH: 3.12 TA: 6.8 RS: 3.92g/L

Vineyard

North Canterbury's 2023 vintage was defined by all the hallmarks of the La Niña weather pattern, while the region was fortunate to be unscathed from cyclone Gabrielle, the pattern brought increased cooler easterly weather and less of the heat from our traditional nor' wester. Bud burst was reasonably early at the end of September. From there the temperature was slow to increase but reached above average levels by the time flowering started.

The Summer weather was mild with above average growing degree days while rainfall levels followed the long-term average until March when cyclone Gabrielle hit the country. While we did receive over 100mm of rain in March, the combination of open canopies and our free draining soil meant we avoided any pressure for disease or delay in ripening.

Generally settled weather during the harvest period allowed for very careful picking decisions allowing for the 2023 wines to be rich and textural.

Winemaking

All fruit is estate-grown organically. We are looking for a combination of ripe flavours, bold acidity, and satisfying texture. We pick the fruit from each of our three terraces individually and they remain separate for all the vinification.

66% of the final wine is vinified in stainless steel tanks, to preserve the crips fruit profile and to protect the distinctive thiols of our Sauvignon Blanc. The remaining 33% of the wine is fermented with high solids, with wild yeast in old French oak. This brings in the complexity of texture and minerality to the final wine.

After three months maceration on lees, all components were blended and stabilised in early spring.

Awards

International Wine Challenge 2026 **- Silver Medal**