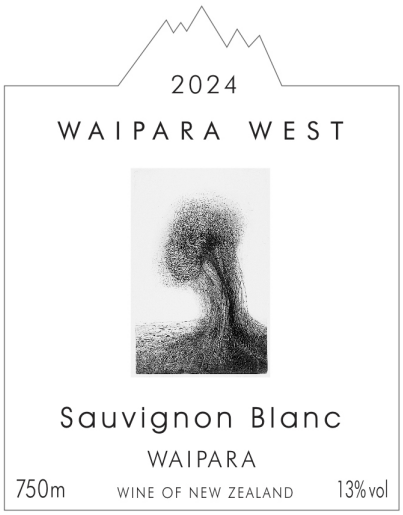

2024 Sauvignon Blanc

Tasting Notes

Pale gold with bright silver reflections.

The nose is lifted and precise, showing citrus blossom, lime zest, layered with gentle herbal notes and a suggestion of wet stone.

The palate is finely structured, with citrus and white nectarine at its core, supported by restrained tropical nuance. A line of saline minerality and grapefruit pith brings focus and length, while a fine, textural weight from lees carries through to a long, composed finish.

Final Wine: Bottled 19/09/24 Alc: 13% pH: 3.09 TA: 7.08 RS: 3.80g/L

Vineyard

The 2023/24 growing season marked a gradual transition from the La Niña conditions of previous years toward a warmer, drier El Niño pattern. Spring was unsettled, with several frost events between mid-September and late October requiring careful management. Cool, wet conditions during flowering reduced yields, particularly in early-ripening varieties.

From mid-December, the season settled into a long, warm, and notably dry summer, reminiscent of 2020. A cooler, dry autumn followed, allowing for extended hang time and the development of concentrated flavours with well-resolved phenolics.

Winemaking

All fruit is estate-grown and cropped at a maximum of 5 tonnes per hectare. The approach is centred on balancing ripe flavour with freshness, structure, and textural depth. Each terrace is harvested and vinified separately to preserve site expression.

Approximately two-thirds of the blend was fermented in stainless steel to retain clarity and purity of fruit. The remaining portion was wild-fermented in seasoned French oak with high solids, contributing complexity, texture, and a subtle mineral edge.

After three months on light lees, the components were blended and stabilised in early spring.