

WAIRAU RIVER



MARLBOROUGH NEW ZEALAND

SAUVIGNON BLANC 2023

TASTING NOTES

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

VINTAGE OVERVIEW

Warm settled weather in spring and early summer provided great conditions for flowering and fruit set, resulting in yields more aligned with the long-term average than in previous vintages.

The classic dry windy weather which Marlborough normally experiences throughout summer was replaced this year with extended periods of cloud cover and rainfall, causing some initial concern from the viticulture and winemaking teams. However, once ripening commenced the weather settled and remained fine and windy throughout harvest.

The increased soil moisture ultimately resulted in excellent canopy development and overall vine health, alleviating any initial disease concerns, and the reduced sunshine hours and cooler daily temperatures helped slow and extend the ripening period resulting in wines of intense concentration and poise. Harvesting progressed smoothly with the favourable weather conditions allowing the winemakers to hang the bunches out on the vine to achieve optimum ripeness, with picking commencing in the third week of March and completed before the end of April.

VINIFICATION

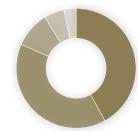
Sourced from our family vineyards across the Marlborough region, these grapes were harvested in the cool hours of the morning, gently pressed and fermented in stainless steel tanks. After blending, the wine was left to settle on light lees before bottling on the Wairau River Estate.

FLAVOUR PROFILE



VINEYARD COMPOSITION

Cravens	•
Home Block	
Burnside	
Rapaura	•
Angler	0



TECHNICAL DATA

Harvested from 24 March - 08 April 2023		
Alc	12.5%	
RS	3.5g/L	
TA	8.3g/L	
pН	3.10	

