

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SAUVIGNON BLANC 2023

TASTING NOTES

Sourced exclusively from our oldest Sauvignon Blanc block, this is a wine that tempers intense fruit concentration with finesse, elegance and restraint. Characteristic tropical fruits and citrus combine with more subtle dried herb and floral notes, the palate is refined and balanced with mineral acidity providing focus and length in combination with textural elements from barrel fermentation and ageing.

VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

VINIFICATION

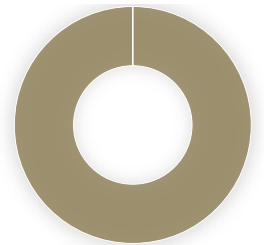
Harvested in the cool hours of the morning bunches were gently destemmed and pressed, followed by spontaneous fermentation in a combination of stainless steel tanks and French oak barriques. Extended time on lees post fermentation, combined with partial malolactic fermentation in barrel provides additional texture and palate weight, followed by finishing and bottling on the Wairau River estate.

FLAVOUR PROFILE

Tropical fruit		Herbal	
Citrus		Floral	

VINEYARD COMPOSITION

Home Block



TECHNICAL DATA

Harvested 02 April 2022

Alc	13%
RS	2.1g/L
TA	8.4g/L
pH	3.25

