

# WAIRAU RIVER



#### MARLBOROUGH NEW ZEALAND

# **SAUVIGNON BLANC 2024**

## 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

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

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

Passionfruit

Lemon

Peach

Grapefruit

### VINEYARD COMPOSITION

Cravens		
Home Block		
Hillocks		
Rapaura		
Spring Creek		
Angler	0	

#### TECHNICAL DATA

Harvested from 17 March - 29 March 2024	
Alc	13%
RS	3g/L
TA	7.6g/L
pН	3.19

