

THE  
**BETTER**  
23 **HALF** NZ  
SAUVIGNON BLANC

## COLOUR

Pale yellow.

## NOSE

Punchy citrus aromas of lime and grapefruit leap from the glass, along with notes of guava and fresh cut grass.

## PALATE

Dry, juicy and intensely flavored on the palate, with bright citrus notes and a pop of guava. The finish is long, carried by vibrant, refreshing acidity and a dash of salinity.

## WINEMAKING NOTES

The 2023 season was a warm, late vintage and one where growers had to be alert to the threat of disease and proactive in the vineyard.

However, careful attention to the vines was rewarded with delicious fruit flavors. The season finished long and dry, leaving berries tasting ripe and generous. Grapes for this wine were harvested from various Marlborough sites throughout April 2023, with a high proportion of fruit coming from the slower ripening, more aromatic Awatere subregion.

The wine was fermented in stainless steel at cool temperatures and bottled under screwcap for maximum freshness.

## FOOD MATCH

Enjoy al fresco with fresh shellfish with a squeeze of lime, or any kind of salad. For something more substantial, pair it with Thai- or Vietnamese-flavored dishes.

## CELLARING

Best enjoyed while young and fresh! However you can certainly cellar this wine in a dark cool environment for 1-2 years and be well rewarded.

---

## WINE ANALYSIS

Alc: 13.5%    pH: 3.2    TA: 7.75g/L    RS: 2.3g/L

