

THE BETTER HALF NZ

2024 SAUVIGNON BLANC

COLOUR

Pale yellow.

NOSE

Punchy aromas of passionfruit and citrus 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, stone fruit and a pop of guava. The finish is long, carried by vibrant, refreshing acidity and a dash of salinity.

WINEMAKING NOTES

The 2024 Marlborough season was warm, dry and windy. Vine growth began late, and it quickly became obvious that the harvest would be much smaller than previous years. With fewer berries on the vine, the warm temperatures through summer caused one of the shortest ripening periods on record. Cool evenings helped retain acidity during ripening and balanced the concentrated, ripe fruit flavors. Grapes were harvested from various Marlborough sites throughout March 2024, with a high proportion 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 more robust Thai or Vietnamese flavored dishes.

CELLARING

Best enjoyed while young and fresh! However popping this wine in the cellar for 1-2 years will be well rewarded.

WINE ANALYSIS

Alc: 13.5% pH: 3.17 TA: 7.48g/L RS: 1.6g/L

