

# Sauvignon Blanc 2024

**Vineyard:** Fruit sourced from our Oddstone vineyard. Free draining alluvial soils. Vine age 12-30 years.

**Vintage:** The 2024 vintage turned out to be one of great quality! Early season rain threatened to make it tricky however February and March remained dry and allowed us to pick fruit in prime condition and optimal ripeness levels. Temperatures throughout ripening were moderate and allowed for a longer ripening period giving us fruit with great flavours and concentration.

**Winemaking:** Picking the fruit in the cool of the early morning allowed us to retain aromatic flavour precursors. The harvested grapes were gently pressed to tank to cold settle, with the clear juice then being fermented in stainless steel tanks at low temperatures with selected yeast strains designed to enhance aromatic intensity. 18% of the wine was wild fermented in a mixture of oak puncheons and stainless steel tanks, helping to add complexity, weight and texture. Once blended the wine was aged on light lees in tank for 5 months.

**Tasting Notes:** Passionfruit, guava, peach, grapefruit and melon aromas make this a concentrated and classy Sauvignon Blanc. The palate shows pure tropical fruit notes giving the wine weight and a textural element adds complexity, leaving a long lingering finish.

**Food Pairing:** Enjoy as an aperitif on a warm summer's day or match with anything fresh from the ocean!

Alcohol: 13.5%  
pH: 3.25  
TA: 6.7 g/L  
RS: 3.5g/L  
Contains Sulphites  
Vegan Friendly



**TIRAKI**  
MARLBOROUGH NEW ZEALAND