



TASTING NOTE

WINEMAKER COMMENTS

A truly remarkable growing season that was marked by dry, warm weather. A significant late season frost and a cooler start to flowering in December created low yields across much of the region. As an average our estate and grower blocks were 25-30% down on average, with a surprising number of Sauvignon vineyards yielding single digits. Pristinely clean fruit on the vine and smaller than usual bunches had us quietly brimming with excitement. With no disease pressure, and the driest summer in Marlborough for over 90 years harvest started on the 13th of March and was more of a sprint than a marathon, with the last block coming in on the 30th of March. The earliest and quickest harvest in many years.

The aromatics are layered with freshly cut citrus, orange blossoms, gooseberry and flitters of wild herbs. The palate is packed with ripe stone fruit, fleshy texture and a lovely saline backbone that drives the palate to a precise finish. **Matt Ward**

GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand Appellation
Marlborough Wine & Sustainable Winegrowing New Zealand Certified

VINEYARD

The aim for our single vineyard Sound of White wines is always quality, where the wind blown loess soils (comprised of clay) create subtle, yet generous wines that are true to their site. The cooler and drier Waihopai Valley provides a unique microclimate to ripen Sauvignon Blanc, often 10 – 14 days later than the central valley. The fruit is from two blocks in the

southern section of the vineyard, simply called 'D' and 'E'. These blocks are targeted for this wine and are managed meticulously for a single vineyard expression.

WINEMAKING

Fruit from these two blocks were harvested on the 25th and 30th of March, 2024. The juice was mostly fermented in stainless steel with a selected yeast at cooler temperatures to capture the varietal and sub regional typicity. The balance was fermented in a large oak cuve for some added depth and complexity. Both components were then matured on their yeast lees for 11 months before blending, lightly fining and filtering before bottling late February 2025.

ANALYSIS

Alcohol	13.5%
pH	3.26
Acid	6.9g/L
Sugar	1.5g

CELLARING POTENTIAL

This will drink best in it's youth over the next 3 years.

FOOD MATCH

A range of seafood dishes, hard cheeses, and crisp green salads with fresh herbs and olive oil.