

taitira

2023 SAUVIGNON BLANC

There is a quiet air of confidence around the quality of the 2023 wines. Yields were average or slightly below, which is always an indicator for great quality. We had more Growing Degree Days than '20, '21 and '22, but also more rainfall in the earlier part of the season from September – December than the past three years. Vine growth and ripening was delayed by almost two weeks, and it was the latest start date in almost a decade. The majority of Sauvignon was harvested in April which hasn't happened in many moons. With the extra time on the vine and clear skies through harvest, fruit was clean, brilliantly ripe with lush flavours and Marlborough acidity to match.

Like summer in a glass, aromas of freshly picked white flesh fruits, combine with a squeeze of lime and elderflower. The palate is bright and finessed, with mid-palate tropical fruits, vibrant minerality and a crisp, thirst-quenching finish.

ORIGIN

100% Sauvignon Blanc from Marlborough.

VINEYARD

Approximately half of the fruit was grown in the Wairau Valley, where Marlborough's Sauvignon Blanc story began. The balance came equally from the Southern Valleys and the lower Wairau Valley – matching the subtlety of the Southern Valleys with the punchy lower Wairau and integrating perfectly with the fruit forward style of the central Wairau.

WINEMAKING

The juice of individual components was fermented separately, with selected yeasts that enhance and express the unique attributes of Sauvignon Blanc. To capture these the yeast worked long and slowly, through cool autumn days to complete the ferment. The wine settled, then was fined and filtered prior to bottling in June – an early bottling to truly capture the season.

FOOD MATCH

Warm days at the beach with friends, summer BBQ's with seafood and fresh salads. Platters with soft cheeses, cured meats and fruit.

ANALYSIS

Alcohol	13%
pH	3.32
Acid	7.8g/L
Sugar	1.8g/L

