

SAUVIGNON BLANC 2024

HAWKE'S BAY VINEYARD

The 2024 Hawke's Bay Sauvignon Blanc is a youthful wine with fine acidity and length.

On the aroma we find guava and passionfruit green melon, white fleshed nectarine and exotic lychee and lemongrass. The palate is refreshing with lively passionfruit fruit flavours, with a plush mid palate of nectarine and a crisp lychee and lime citrus finish.

VITICULTURE \

We grow Sauvignon Blanc on our Bridge Pa Triangle Vineyard, deep Red gravel soils allowing for good drainage and ripening. Intensive canopy management provides us with a good balance between varietal herbaceous notes as well as ripe, tropical characters.

WINEMAKING \

Machine harvested grapes were destemmed and crushed to press.
Stainless

steel fermentation to maintain freshness. After fermentation the wine was left on yeast lees for 3 months, with regular stirring of the lees. Our focus is on clean varietal flavours, fresh fruit and richness on the palate.

BEST DRINKING \

Drink from 2024 till 2027. Sauvignon is best as a young wine and will become more rounded with a year in bottle.

BLEND \

Sauvignon Blanc 100%

ALCOHOL \

Alcohol 12.5% alc

FOOD MATCH \

Grilled Scallops with Lemon and Herb Butter
Goat Cheese and Arugula Salad
Spicy Thai Shrimp Tacos

