



TASTING NOTE

WINEMAKER COMMENTS

The 2023 vintage was late to start due to a wet season early on. Fine weather from January onwards meant extra hang time on the vine, which provided increased flavour concentration, exceptional varietal purity and laid the groundwork for some brilliant wines.

Aromas of, ginger, freshly grated lime-zest and cantaloupe, underpinned by a wet river stone note. The palate is lush and textural, with tangelo and juniper flavours that are tempered by a creamy richness on the finish. A unique, small batch expression of our home vineyard Sound of White. **Matt Ward**

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough. Our Sound of White vineyard is elevated above sea level, cooler and drier, and the fruit harvested later than other parts of the region. This is integral in creating wines that are uniquely Catalina Sounds and solely Sound of White. Certified with Sustainable Winegrowers New Zealand.

VINEYARD

Fruit was hand-harvested solely from 'D' block on the 3rd of April. Our intention with this fruit from here is to keep the yields low by only pruning to two-canews with proper exposure to the sun for ripening. The terroir is comprised of clay and loam for greater depth in the resulting wine and managed by Fraser who has been tending Sound of White for over a decade.

WINEMAKING

Hand-harvested on the 3rd of April, fruit was then gently whole-cluster pressed to tank with only a small addition of sulphur. After 24 hours at an ambient temperature the very cloudy juice is run to 500 L French oak barrels where a completely 'wild' or indigenous fermentation is allowed. A slow ferment over several months is monitored and tasted regularly, without stirring or disturbing. The barrels are racked in February and the wine stabilised and lightly filtered, before being bottled in March 2024.

ANALYSIS

Alcohol	14%
pH	3.2
Acid	5.63g/L
Sugar	Dry

CELLARING POTENTIAL

Enjoy from mid-2025 through to 2029.

FOOD MATCH

Smoked or grilled fish, salmon rilette and goat cheeses, creamy pasta and pesto dishes.