



SEVENTEEN VALLEY SAUVIGNON BLANC 2024

VINTAGE

Small crops driven largely by less than optimal flowering conditions produced fruit with concentrated flavour and balanced acidity levels. The growing season was warm, and ripening was tracking well ahead of usual by the time we reached early March. Mother nature had other ideas for an early harvest however, and it felt as though summer came to an abrupt halt. Weather conditions were sunny and settled, just not that warm, and fruit ripening from there until harvest was a slow process. This did mean the fruit retained a good amount of natural acidity to balance intensively flavoured fruit.

WINEMAKERS NOTES

The grapes for this wine were grown on our Cromarty Vineyard in the Southern Valley sub region, which has older soils of clay and glacial outwash. The Sauvignon Blanc grown on this site is characterized by fruit of excellent concentration with a riper fruit profile and a profound length of flavour.

The grapes were hand-picked and whole bunch pressed to gently extract juice. The juice was then fermented in seasoned French oak barriques with natural indigenous yeast from Mount Riley's vineyard and winery. Lees stirring was carried out post fermentation to build weight, texture and complexity. The wine matured on lees for 8 months post fermentation with no sulphur added until just prior to bottling.

TASTING NOTES

<i>Colour</i>	Pale straw
<i>Bouquet</i>	Dried herb, lemon cream, hints of floral with mineral notes
<i>Palate</i>	A wine of complexity and texture. Fruit characters interwoven with spice, florals and a mineral finish
<i>Drink</i>	Drinking well now and up to 2030. Great as an aperitif or with seafood, white meats, salads and Asian cuisine.

TECHNICAL INFORMATION

Grape Variety: 100% Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13.8%
RS: <2.0 g/L
TA: 6.6 g/L
PH: 3.17 g/L

