



# MARLBOROUGH ESTATE RESERVE

*The fruit for this wine was sourced from several vineyards within different sub regions throughout Marlborough, including the classic Rapaura area, Lower Wairau and the Brancott Valley. The fruit was carefully monitored throughout maturity and was harvested upon reaching optimum flavour development and ripeness. Transported to the winery with haste and pressed off with minimal skin contact, the resulting juice was cool fermented in stainless steel to retain freshness and zing.*

## 2024 MARLBOROUGH ESTATE RESERVE SAUVIGNON BLANC

### Winemaking:

- Fruit for this wine was sourced from well-producing vineyard sites across Marlborough, ensuring intensity and regional expression.
- The grapes were machine-harvested in the cool of the evening and swiftly transported to the winery, where they were immediately pressed and fermented in temperature-controlled stainless-steel tanks to preserve freshness and vibrant fruit flavours.
- This 2024 Sauvignon Blanc is fresh, and fruit driven with generous aromatics of ripe passionfruit and juicy grapefruit.
- The palate is fresh and full, with layers of gooseberry, black current with a citrus burst.

**Wine analysis:** Alcohol: 13.0% v/v, TA: 7.0 g/litre, RS: 4 g/litre, pH: 3.20

**Food match:** This wine is dry, and fruit driven, pairing excellently with an array of dishes, including fresh seafood and light Thai cuisine

**Description:** Dry style, Apple & lime, White peach, Juicy acidity

**Ageing potential:** Perfect for drinking immediately, this Sauvignon Blanc will be at its best over the next two years.

*This is instantly appealing on the nose, showing grapefruit, feijoa, lemon zest, and jasmine aromas. The palate displays youthful fruit intensity with fine texture and beautifully pitched acidity, offering excellent drinking.*

## SAM KIM, WINE ORBIT AWARDED 93/100 POINTS & 5 STARS

*It's fabulously expressed on the nose with passionfruit, pineapple, green apple and lime peel aromas. The palate is equally appealing with vibrant fruit flavours, together with fine texture and beautifully pitched acidity, making it highly enjoyable. At its best: now to 2026.*