

# THE BETTER HALF

## 2023 THE BETTER HALF MARLBOROUGH SAUVIGNON BLANC

*Jump in, savor the moment.*

*The Better Half Wines are delicious, fruit driven styles designed to be enjoyed right now.*



*Dreyfus, Ashby & Co.*  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



### History

- George Elworthy trained as a winemaker at Lincoln University, and worked several vintages in Marlborough and overseas.
- When Jules Taylor started her own wine label in 2008, trained winemaker and hubby George Elworthy became general manager (or “general dogsbody”).
- Not wanting to let wife Jules have all the fun, George launched his own label in 2011. With his tongue firmly in his cheek, he called it “The Better Half”

### Style

- Delicious, fruit-driven wines that are meant to be enjoyed right now. Not left to gather dust in your wine rack.

### Winemaking

- Wines are fermented using minimal intervention and modern winemaking techniques.

### Vineyards

- Grapes are sourced from a selection of grower and estate vineyards in sunny Marlborough, all of which are 100% certified by the Sustainable Winegrowers NZ Scheme.

### 2023 Vintage Notes:

The 2023 season was a warm, late vintage and one where growers had to be alert to the threat of disease and proactive in the vineyard. However, careful attention to the vines was rewarded with delicious fruit flavors. The season finished long and dry, leaving berries tasting ripe and generous. Grapes for this wine were harvested from various Marlborough sites throughout April 2023, with a high proportion of fruit coming from the slower ripening, more aromatic Awatere subregion. The wine was fermented in stainless steel at cool temperatures and bottled under screwcap for maximum freshness.

### Food Match:

Enjoy al fresco with fresh shellfish with a squeeze of lime, or any kind of salad. For something more substantial, pair it with Thai- or Vietnamese-flavored dishes.

### Winemaker's Notes:

**Color:** Pale yellow.

**Nose:** Punchy citrus aromas of lime and grapefruit leap from the glass, along with notes of guava and fresh cut grass.

**Palate:** Dry, juicy and intensely flavored on the palate, with bright citrus notes and a pop of guava. The finish is long, carried by vibrant, refreshing acidity and a dash of salinity.

### Sam Kim - Wine Orbit 93 Points

*This is fabulously aromatic on the nose, showing crunchy apple, honeydew melon, lime peel and white floral aromas. The palate delivers excellent fruit intensity combined with juicy acidity, finishing lingering and super-tasty. At its best: now to 2026.*

**Also:**

***The Real Review-89 Pts, Wine Enthusiast-89 Pts, Wine Spectator-88 Pts.***



### VARIETIES

- 100% Sauvignon Blanc

### WINE ANALYSIS

- Alc. 13.5%
- RS. 2.3 g/L
- pH. 3.2
- TA. 7.75 g/L

### CELLARING

- Best enjoyed while young and fresh!
- However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.