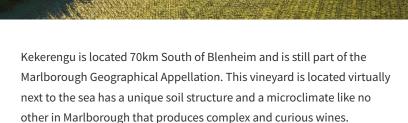






FAMILY WINEMAKERS



# VITICULTURE

Harvest 2023 was a season characterized by collectiveness, collaboration, tranquility, and winemaking finesse. It began strongly with excellent flowering, leading to the potential for an abundant crop come harvest time. A classic Marlborough summer saw consistent days with no excessive heat and a slightly lower sunshine total than average. Light yet persistent rain events during berry maturation meant that focused vineyard management was essential to preserve healthy fruit for the harvest. This challenge was well met across the vineyards, resulting in beautifully clean fruit ready for a promising harvest.

### VINIFICATION

With a talented and experienced team of cellar hands and leaders, this vintage provided an opportunity for everyone to showcase their skills, collaborate, and share expertise, allowing the true essence of Marlborough fruit to shine. The grapes are machine harvested and immediately pressed in the cool of the night. The juice is maintained at cool temperatures to ensure the aromatics are not lost. Cleared juice is then fermented to dryness at cool temperatures with specifically selected yeasts. We then selected the pick of the tanks for blending into a wonderful fresh expression for bottling.

## DESCRIPTION

Fresh, zesty, juicy and full, the 2023 wine shows ripe tropical fruit, a flinty palate and finishes with mouthwatering crisp sea-salted herbaceousness. Unfiltered and unfined, some beneficial sediment may remain.

### SERVING SUGGESTIONS

Best enjoyed now chilled on its own, or last of the summer produce.



# TECHNICAL SPECIFICATIONS (at bottling)

**Grape Variety** Sauvignon Blanc

Vineyards Kekerengu

Alcohol 12.50%

Residual Sugar 2.79 g/l

pН 3.24 g/l

TA 7.8 g/l

Oak Treatment none

Malolactic

Fermentation none

Vegetarian/Vegan yes

Estate produced by Scott Family Winemakers Ltd Marlborough **NEW ZEALAND** 





