

# OKARAMIO BLACK LABEL SAUVIGNON BLANC 2024



## VITICULTURE

The Marlborough 2024 harvest saw exceptionally good conditions, resulting in high quality grapes throughout the region. Mild conditions through spring and early summer saw moderate to low crops set. Continuing warm dry conditions through summer saw optimal fruit development and healthy, disease-free grapes. Flavour development and acid retention were enhanced by a perfect combination of sunny days and cool, clear nights. With years of viticultural expertise within the family to draw on, and perfect conditions, fruit was harvested at peak flavour balance. Overall, 2024 is anticipated to be one of the very best years Marlborough has seen in recent times. The second crop from the “Are-Are” vineyard nestled in the foothills of Marlborough’s Richmond Range. This site was an ancient riverbed that has been successively covered in layers of the gold bearing schist rock from the mountain ranges and deposits of clay. Protected from sea-breezes and coastal showers, this site has a microclimate all of its own.

## VINIFICATION

With a talented and enthusiastic team of international superstars in the winery, this harvest provided an opportunity to showcase the flavours of an exceptional vintage. This parcel was kept aside as showing particular potential as a single vineyard bottling. After being harvested in the cool of early morning, grapes were gently pressed and cool fermented to retain fruit flavours. The wine remained on lees in a small tank for 7 months before bottling at the beginning of Summer 2024.

## DESCRIPTION

The unique clay/schist soils of this site have endowed the wine with a distinctive texture. Rich and mouth filling with a creamy and saline line that complements flavours of passionfruit, white peach, bell-pepper and ripe lemon zest. Classic Marlborough flavours with a particular twist from the unique terroir of this site.

## SERVING SUGGESTIONS

Perfect for serving chilled by itself or ultimately with some fine Marlborough seafood.



## TECHNICAL SPECIFICATIONS (at bottling)

<b>Grape Variety</b>	Sauvignon Blanc
<b>Alcohol</b>	13.0%
<b>Residual Sugar</b>	2.3 g/l
<b>TA</b>	6.9 g/l
<b>Oak Treatment</b>	none
<b>Malolactic Fermentation</b>	none
<b>Vegetarian/Vegan</b>	yes

Estate produced by  
Scott Family Winemakers Ltd  
Marlborough  
NEW ZEALAND



