

THE *Eli* COLLECTION

This limited edition wine represents the culmination of years of work by New Zealand's original family of pioneering winemakers.

Just as the vines intertwine, the Scott family's story is deeply rooted in Marlborough's winemaking heritage with Allan Scott planting some of the region's earliest vineyards in the 1970s. Since then, the vineyard and winemaking teams have worked extremely closely to ensure that top-quality fruit is delivered at peak ripeness and with great flavour. We take advantage of the unique characteristics of each particular vineyard by employing specific sustainable viticultural practices.

The Eli Sauvignon Blanc 2023 Marlborough

Immediately after harvesting, the grapes undergo a gentle pressing process. The extracted juice is then chilled to retain its vibrant aromatic profile. Following a clarification process, the juice is transformed through the introduction of select, premium yeasts. This slow fermentation is conducted at carefully controlled cellar temperatures.

The wine then ages for seven months within the confines of oak barrels sourced from the esteemed Tonnellerie François Frères, a choice that imbues our Sauvignon Blanc with its distinctive character. The culmination of this process is the selection of the premier barrel ensuring that only wine of the highest calibre is adorned with the Eli label.

This meticulous approach to winemaking, from vineyard to bottle, ensures that each sip of the Eli Collection Sauvignon Blanc offers an exquisite expression of the Marlborough's terroir, a testament to our dedication to excellence and the art of winemaking.

With its vibrant citrus notes, tropical undertones, and a perfect balance of acidity the Eli Sauvignon Blanc exemplifies the varietal's quintessential qualities and is a captivating choice for wine enthusiasts seeking an exceptional Sauvignon Blanc experience. This exclusive Marlborough wine showcases the true essence of New Zealand's wine excellence.

Technical Specifications (at bottling)

Alcohol	12.5%
Residual Sugar	2.9g/l
pH	3.2
TA	7.0g/l
Oak Treatment Tonnellerie François Frères	7 months
Malolactic Fermentation	100%
Vegetarian/Vegan	Yes

