



BLACK LABEL
**Marlborough
Sauvignon Blanc**
2024

Our Black Label range is crafted specifically to complement food.

Showcasing the unique depth and complexity of a Marlborough Sauvignon Blanc, this rich, well-rounded classic offers ripe tropical fruits and citrus notes with a mineral spiced finish.

SUSTAINABLY CRAFTED
NEW ZEALAND WINE



WINEMAKER NOTES

Pungent and complex with passionfruit, citrus and blackcurrant. Smoke and gunflint notes and an underlying tropical richness.

Tropical fruits, blackcurrant leaf and an impression of volume are immediately apparent. Fresh lime and white stone fruits with boxwood and garden herbs lingering along with some very persistent thiols. Ripe, mouth fulling and lively.

FOOD RECOMMENDATION

Can be enjoyed with a variety of food. Serve it with veal, seafood (brilliant with oysters) or a chicken dish such as a mild chicken korma with crispy poppadoms.

AWARDS

91 POINTS - James Suckling - www.jamessuckling.com

INFORMATION

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|---------------------|--|
| First Vintage | 2005 |
| Grape Varieties | 98% Sauvignon Blanc; 2% Gewurztraminer |
| Region | Marlborough |
| Clonal Selection | Premoninately MS |
| Harvest Method | Machine |
| Harvest Dates | Various |
| Harvest Analysis | Various |
| Processing | Crush - destemmed. Quickly clarified. |
| Fermentation Vessel | Stainless Steel Tanks |
| Fermentation | 20% wild yeast ferments. Temperature range between 14 and 21C. |
| Malolactic | 18% |
| Maturation | A portion lees stirred post ferment for up to 5 months. |
| Fining | Plant proteins |
| Filtration | N/A |

TECHNICAL NOTES

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|----------------|---------|
| Alcohol | 13.5% |
| TA | 6.0 g/L |
| pH | 3.33 |
| Residual Sugar | 2.8 g/L |