



FAMILY RESERVE
**Marlborough
Sauvignon Blanc**

2024

An outstanding Sauvignon Blanc with all the exceptional characteristics of Marlborough.

Produced in a fuller, riper, and softer style that develops well, this wine is clean, fresh and tropical, with fruit harvested from several vineyards situated throughout Marlborough.



LASTING CHARACTER



WINEMAKER NOTES

Perfumed and lifted. Notes of mandarin and spice with blackcurrant, honeydew melon and apple. Mineral notes.

Soft entry soon joined by riper citrus and florals. Apple, kiwifruit and sweet spice lingers. Lively and expressive with a medium light weight and a fine texture. Layers of fruit distributed across the entire palate.

FOOD RECOMMENDATION

Partner it with crumbed chicken breasts dabbed with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).

AWARDS



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INFORMATION

First Vintage	2001
Grape Variety	Sauvignon Blanc
Region	Marlborough
Clonal Selection	Predominately MS
Harvest Method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crushed & de-stemmed
Fermentation Vessel	Stainless Steel Tanks
Fermentation	Inoculated with <i>Saccharomyces cerevisiae</i> , <i>Torulaspora delbrueckii</i> , <i>Kluyveromyces thermotolerans</i> and <i>Lachancea thermotolerans</i> for added complexity of flavour and mouthfeel. Temperature range 14-18C
Malolactic	5%
Maturation	3 months on lees
Fining	Plant Protein
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.0%
TA	6.54g/L
pH	3.28
Residual Sugar	3.8g/L

