

VINTAGE 2023

VINEYARDS Mid & Lower Wairau along with the Waihopai Valley of the Marlborough region of New Zealand

VARIETAL 100% Sauvignon Blanc

SUSTAINABLY FARMED 100%

New Zealand Sustainable Winegrowing Certified

HARVEST METHOD Mechanical

ALCOHOL 12.5%

TOTAL PRODUCTION 20,000 Cases

RESIDUAL SUGAR 2.1 g/L

ACIDITY pH of 3.13; TA of 7.14 g/L

UPC 859481003907



SAUVIGNON BLANC 2023

VINTAGE NOTES

VINEYARD INFORMATION: The Lower Wairau has deep alluvial silt deposits over gravel. The Mid Wairau has varying depth of alluvial silt loam over gravel, is well drained. The Waihopai Valley has alluvial stony silt loams and is very well drained.

LABEL NOTES: Taonga is the Maori word for "treasured gift," usually symbolized by the jade necklace given to visitors.

WINEMAKING: Harvested at peak flavor maturity from our estate vineyards across Marlborough. Gentle juice extraction, cold settled and fermented in stainless steel tanks with a range of aromatic yeasts.

VINTAGE: An excellent flowering period and consistent rainfall resulted in even crops and healthy canopies. As a result, our start date was later, giving the fruit extra 'hang time' to develop more flavors across all varieties.

FERMENTATION: Stainless steel

COLOR: Pale, light yellow

TASTING NOTES: Aromas of citrus notes with hints of passion fruit. Juicy and crisp, this wine is layered giving generous length of flavor.









