



**CRAFTED WITH THE SPIRIT OF FUN, THIS WINE INVITES YOU TO SAVOR THE THRILL OF EXPLORATION.**

## 2024 WHITE BLEND

### HARVESTED

January 2024

### VINTAGE CONDITIONS

After several vintages where we experienced relatively mild and wet vintages, 2024 gave our vineyard one of the driest we have experienced. Temperatures remained mild until mid February which allowed our vines to ripen the grapes slowly and evenly producing wines of outstanding freshness and drinkability.

### WINEMAKING/VITICULTURE

The Sauvignon Blanc grapes are picked in the coolest part of the morning and left on skins post crushing to allow maximum flavour extraction. To assist the preservation of the natural fruit flavours the juices are handled with minimal air contact and cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc.

### TASTING COMMENTS

Pale straw in colour with green tints. Fresh and zesty aromas of lemon grass, passionfruit skin, freshly cut grass and green papaya. Light bodied showing layers of fresh guava, papaya and lemon grass flavours. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and refreshing.

<b>ALCOHOL</b>	10%
<b>TOTAL ACIDITY</b>	6.45 g/L
<b>pH</b>	3.29



### 92 Points

Beautifully fruited and inviting, the wine shows apricot, fig, rockmelon, and lemon peel notes on the nose. The palate is equally appealing with juicy fruit intensity backed by fleshy texture and well-balanced acidity, making it fabulously drinkable. A blend of Sauvignon Blanc, Viognier & Chardonnay. At its best: now to 2028.

Sam Kim, Wine Orbit (NZ), April 2025

