

MOUNT RILEY SAUVIGNON BLANC 2023

WINEMAKERS NOTES:

Cooler flowering conditions resulted in modest, but balanced yields and sporadic rain events throughout the growing season gave our viticultural team plenty to think about! This was followed by a very welcome 'indian summer' which allowed extended, but slow ripening and great flavour development on the vine. With rigorous blending and only selecting superior parcels we were able to ensure our principles of high quality and capture those enticing Marlborough flavours that create Mount Riley's classic and highly sought-after Estate Sauvignon Blanc.

Our 2023 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with a portion from the Awatere Valley and the balance from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

TASTING NOTES:

- Colour* Light straw with green hues.
- Bouquet* Complex aromas of citrus, passionfruit, gooseberries and currant with a touch of crushed herbs.
- Palate* Weighty mouthfeel with intense although refined flavours finishing with a crisp acidity.
- Drink* Drinking well now; this wine can be enjoyed until late 2026. Great as an aperitif or match with seafood, smoked fish, fresh salads, or chargrilled vegetables

TECHNICAL INFORMATION:

Grape variety: 100% Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13%
RS: 3.2 g/L
TA: 7.2 g/L



