

## SEVENTEEN VALLEY SAUVIGNON BLANC 2023

### VINTAGE

Vintage 2023 delivered hallmark Marlborough aromatics, flavours and refreshing acidity.

The growing season in Marlborough for Vintage 2023 was extremely good. Both rainfall and heat accumulation were at or close to long term averages, which resulted in wines with great flavour and fruit purity. Harvest progressed smoothly without weather interruptions after a slow and long ripening season.

### WINEMAKERS NOTES

The grapes for this wine were grown on our Cromarty Vineyard in the Southern Valley sub region, which has older soils of clay and glacial outwash. The Sauvignon Blanc grown on this site is characterized by fruit of excellent concentration with a riper fruit profile and a profound length of flavour.

The grapes were hand-picked and whole bunch pressed to gently extract juice. The juice was then fermented in seasoned French oak barriques with natural indigenous yeast from Mount Riley's vineyard and winery. Lees stirring was carried out post fermentation to build weight, texture and complexity. The wine matured on lees for 8 months post fermentation with no sulphur added until just prior to bottling.

### TASTING NOTES

<i>Colour</i>	Pale straw
<i>Bouquet</i>	Dried herb, lemon cream, hints of floral with flinty notes and a toasty smoky backbone.
<i>Palate</i>	A wine of intensity and concentration. Complex fruit characters interwoven with spice, florals and a mineral finish with a tight precise acidity.
<i>Drink</i>	Drinking well now and up to 2029. Great as an aperitif or with seafood, white meats, salads and Asian cuisine.

### TECHNICAL INFORMATION

Grape Variety: 100% Sauvignon Blanc

Origin: Marlborough, NZ

Alcohol: 13.5%

RS: <2.5 g/L

TA: 6.89 g/L

PH: 3.23 g/L

