



TASTING NOTE

WINEMAKER COMMENTS

There is a quiet air of confidence around the quality of the 2023 wines. Yields were 5% down on average, which is always a trigger for increased quality - if you had the nerve to hang fruit for ripeness rather than just 'getting it in...'. Up until a certain point in the season, Mother Nature did her best to keep us guessing how harvest might play out.

We had more Growing Degree Days than '20, '21 and '22, but also more rainfall in the earlier part of the season from September – December than the past three years. Vine growth and ripening was delayed by almost two weeks, and it was the latest start date in almost a decade as we started harvest on the 23rd of March. The majority of Sauvignon was harvested in April which hasn't happened in many moons. With the extra time on the vine and clear skies through harvest, fruit was clean, brilliantly ripe with excellent fruit depth and minerality to match.

The 2023 Catalina Sounds Sauvignon Blanc has vibrancy and purity that's displayed in lemon grass, citrus peel and passionfruit aromatics. Balance on the palate is achieved with ripe fruit, creating weight and texture that matches perfectly with the minerality and crisp, bone-dry finish.

WINEMAKING

Vintage 2023 seemed like a dream; fruit matured at its own pace, meaning nothing was rushed. As always, all vineyards and sub-blocks are kept as separate as possible. The juice is lightly clarified and then fermented with mostly selected yeasts in stainless steel at low temperatures. A small portion of juice from our

estate is fermented in large, seasoned oak cives to add texture and weight. The wines are left to rest on their lees after fermentation before blending and bottling in July each year. No animal products are used, creating a vegan friendly wine.

GEOGRAPHICAL INDICATION

100% Sauvignon Blanc from Marlborough, New Zealand - certified with Appellation Marlborough Wine.

VINEYARDS

Sound of White (Waihopai Valley) (46%), Fairhall Downs (15%) (Southern Valleys), Nesbit (Southern Valleys) (10%), Ra Nui (Wairau) (14%), Allen (Wairau) (7%), Bond (Wairau) (4%), Murphy (Lower Wairau) (3%), Kennedy (Lower Wairau) (1%)

ANALYSIS

Alcohol	13.0%
pH	3.17
Acid	7.2g/L
Sugar	1.5g/L

CELLARING POTENTIAL

Enjoy over the next three years or more when cellared correctly.

FOOD MATCH

A range of seafood dishes, hard cheeses, and crisp green salads with fresh herbs and olive oil.