



## TASTING NOTE

### WINEMAKER COMMENTS

The 2023 vintage was late to start due to a wet season early on. Fine weather from January onwards meant extra hangtime on the vine, which provided increased flavour concentration, exceptional varietal purity and laid the groundwork for some brilliant wines.

I love this wine for its layers, aromatically and texturally. Crushed passionfruit seed, rock melon, fresh cream, vanilla and nougat after each swirl. At the first taste, the wine is vibrant with ripe white flesh fruit, excellent weight and a powdered texture. The finish is long and flavoursome, lingering long enough to create space before the next sip. **Matt Ward**

### GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough. Our Sound of White vineyard is elevated above sea level, cooler and drier, and the fruit harvested later than other parts of the region. This is integral in creating wines that are uniquely Catalina Sounds and solely Sound of White. Certified with Sustainable Winegrowers New Zealand.

### VINEYARD

Fruit was purposely selected from two blocks at Sound of White. Simply, called 'D' and 'E' blocks, these are in the southern section of the vineyard where a higher proportion of clay in the soil brings an extra element to the wine. Differing row orientation between North-South and East-West create variation in fruit ripening and exposure to UV. These are two of our favourite Sauvignon Blanc parcels from Sound of White. E block more often than not being the last block to be harvested each vintage.

### WINEMAKING

The portion from E block was machine harvested late at night and the hand-picked fruit from D block whole cluster pressed in the afternoon. Most of the juice is lightly clarified and fermented in stainless steel. A small portion (7.5%) was fermented with high-solids in 500L oak puncheons with wild yeast. Both stainless steel and barrel components spent 7 months on yeast lees before blending, lightly fining and then bottling in late-November 2023.

### ANALYSIS

Alcohol	13.0%
pH	3.26
Acid	6.9g/L
Sugar	1.5g

### CELLARING POTENTIAL

Enjoy from mid-2024 through 2027.

### FOOD MATCH

Smoked or grilled fish, salmon rilette and goat cheeses, creamy pasta and pesto dishes.