



Limited Release Sauvignon Blanc 2023

Marlborough

ESTATE GROWN

THE ANCIENT OTUWHERO RIVER GIVES OUR WINE ITS NAME, and is fed by melting snows from surrounding mountain peaks. Our wild, wind-swept Otuwhero Estate is set at the edge of the Southern Pacific Ocean. The Estate is remote coastal and rugged terroir – this produces distinctively bold, ripe fruit flavors, and exquisitely expressive wines. The soil found here in the Awatere Valley is alluvial gravels that rise through our silt and clay soils – delivering bold minerality, intensity and ripe opulence to our wines.

APPELLATION: Awatere Valley, Marlborough, New Zealand

VINEYARDS: OTU Estate

VARIETALS: 100% Sauvignon Blanc

VITICULTURE & WINEMAKING: Sourced solely from our low yielding estate with very strong focus on achieving the right fruit at harvest time, late picking to guarantee optimal flavor components. After fermentation for 3 weeks the wine was racked and kept on light lees to develop superb textural characters. Whole clusters were gently whole bunch pressed, then fermented in small stainless steel barrels, before being aged on lees for 6 months, prior to blending.

COLOR: Perfect delicate yellow

AROMA: Lime zest, red grapefruit, stone fruit – opens up to bolder tomato skin notes over time

FLAVOR: A refined, bold and intensely vibrant Marlborough Sauvignon Blanc - distinctively Awatere Valley, sourced solely from our finest yielding blocks on the OTU Wine Estate. Bold intensity of ripe melon and lime zest build across the palate, offset by vibrant green apple acidity. Crisp and full-bodied with exceptional depth, this wine showcases outstanding minerality and length.

ALCOHOL: 13.0%

RES. SUGARS: 4.83G/L



UPC: 0 89832 92263 6
6PK | 750ML