



Sauvignon Blanc 2024

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: Bold and intensely vibrant Marlborough Sauvignon Blanc - distinctively Awatere Valley. This wine is sourced solely from our finest steeply terraced north-facing blocks on the OTU wine estate. This vintage may be considered one of the finest in recent memory, although crops were very low. Ideal conditions during ripening, followed by dry, warm weather led to rich, ripe grapes with excellent acid balance. To ensure added texture and depth, after fermentation, the wine was kept on light lees for six months until bottling.

COLOR: Perfect delicate yellow

AROMA: Passionfruit, lime zest and white nectarine

FLAVOR: Light-bodied, which builds up and ends on a long, fine and appetizing mineral finish with undertones of gooseberry, passionfruit and classic citrus fruits.

ALCOHOL: 13.0%

RES. SUGARS: 3.68 G/L



UPC: 0 89832 92260 5
12PK | 750ML