

# FERNLANDS MARLBOROUGH SAUVIGNON BLANC 2023



Marlborough, New Zealand



**TASTING NOTES:** Exceptionally aromatic, exuding vibrant aromas of zesty lime, gooseberry, and a hint of box hedge. The generous palate delivers flavors of juicy tropical fruit and citrus, underpinned by herbaceous green bell pepper. The lively Marlborough acidity provides a clean, invigorating finish.

**VITICULTURE:** A warm and wet winter spurred an early start to the growing season with fully charged soil moistures and warm ambient temperatures in early spring. The few frosts through September and October did little to disrupt the healthy development of strong, lush canopies. Flowering began with cooler temperatures and periodic bouts of rain in the early summer, with the weather improving as we headed towards Christmas; typical with respect to warmth, sunshine hours and rainfall. Late summer warmth in late February and March along with careful canopy management, delivered slowly ripened, disease free, incredibly clean fruit. Harvest commenced in mid-March. Due to the long, cool ripening season, fruit was harvested significantly later than usual but retained all of its vibrancy of flavor and crisp, ripe acids. The team are excited by the bright flavor expressions and huge diversity of character coming through in the wines of the 2023 vintage.

**VINIFICATION:** Sauvignon Blanc fruit was harvested at optimal ripeness, pressed and cold settled. Juice was inoculated with specific yeast strains that enhance the varietal intensity followed by a long, cool fermentation to encourage the development of tropical notes. The wine was bottled early to promote freshness.

**STORY:** New Zealand is known for its pristine, dramatic beauty and distinctive flora and fauna. Fernlands Sauvignon Blanc captures the essence of New Zealand purity – like the rivers that flow through the mountains and forests.

**PRODUCER:** Marisco Vineyards

**REGION:** Marlborough, New Zealand

**GRAPE(S):** 100% Sauvignon Blanc

**ALCOHOL:** 13%

**TOTAL ACIDITY:** 6.9 G/L

**RESIDUAL SUGAR:** 3.2 G/L

**pH:** 3.2