LEEFIELD STATION SAUVIGNON BLANC 2023

Waihopai Valley, Marlborough





TASTING NOTES: Lifted aromas of grapefruit, citrus peel and subtle herbal notes define the nose of this single vineyard wine. The succulent palate is driven by the minerality, accompanied by a twist of lemon and lime which provides persistent, refreshing flavors with a dry, lingering 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: The preservation of aromatic and fruit flavors from the vineyard through to the winery is of utmost importance in our Sauvignon Blanc. The fruit is field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing vibrant and fresh varietal characters. Vegan Certified.

STORY: Situated in the Waihopai Valley of Marlborough, New Zealand, Leefield Station is a magical place where the drive, tenacity and vision of its owners, past and present have created a remarkable working farm.

Owned by the Marris family, Leefield Station is also home to an evolving vineyard, which harmoniously respects the land and its origins – bringing together the toil of generations and continuing the true legacy now into the future.

PRODUCER: Marisco Vineyards ALCOHOL: 13%

REGION: Waihopai Valley, Marlborough, New Zealand TOTAL ACIDITY: 8.0 G/L

GRAPE(S): 100% Sauvignon Blanc RESIDUAL SUGAR: 3.1 G/L

pH: 3.17

