

ANA

MARLBOROUGH SAUVIGNON BLANC 2023

Our darling daughter Ana-Sophie, was born just after the 2009 vintage. It was she who inspired us to create this wine, which of course bears her name.

The fruit was destemmed and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the fruit flavours. Each of the individual parcels were fermented separately using a range of selected yeasts to enhance varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.

SPECIFICATIONS

Vine Age:	22 years old
Winemaking:	Stainless Steel
Soil Type:	Clay
Alc:	13.5%
Residual sugar:	<1g/l
T.A:	7.6
pH:	3.31

THE EXPERIENCE

Flavours of blackcurrant leaf and passionfruit, balanced with aromas of fresh herbs and citrus.

The palate is juicy fruit with a long, crisp mineral finish.

FOOD PAIRING

Enjoy with fresh seafood or a grilled chicken salad.

RECOGNITION



5 Stars/93 Points -
Wine Orbit, Sam Kim

