

## **Blicks Lane Vineyards**

2024

# **SAUVIGNON BLANC**

Marlborough - New Zealand





### **Stats**

Grapes: 100% Sauvignon Blanc

Vineyard: Walnut Block Vine Age: 20-years-old Soil Type: Alluvial

Viticulture: Certified Organic (Bio-Gro

New Zealand)

Fermentation: Inoculated - stainless-

steel

Skin Contact: None

Aging: 3 months in stainless-steel

Alcohol: 13%

Residual Sugar: 2.6 g/L

pH: 3.3

Total Acidity: 6.1 g/L Total SO2: 137 ppm

Total Production: 3,000 cases

UPC: 9421901116026

#### **About**

Blicks Lane is right in the heart of New Zealand's famed wine region, Marlborough. It is now in its sixth vintage as a separate project from the Sowland family at Walnut Block. In 2024, the fruit came from Walnut Block vineyard, which has alluvial soils, a typical soil type for Marlborough. The 2024 vintage had low yields, warm days, ultra dry conditions, and a shift to cold nights in March. You couldn't have asked for better.

The grapes were de-stemmed and pressed, then slowly fermented in stainless-steel at a cool temperature using carefully selected yeast. After fermentation, the wine remained on yeast lees for three months in tank to build richness and mouthfeel. The wine was then racked, fined, filtered, and bottled with a hit of sulfur.

#### Tasting Note

A classic Marlborough Sauvignon Blanc, bursting with fresh-cut chive aromas and a touch of passion fruit. The palate is bright and refined, with crisp acidity leading to a lively, refreshing finish.

