



## Blicks Lane Vineyards

2024

# SAUVIGNON BLANC

*Marlborough - New Zealand*



VEGAN

### Stats

**Grapes:** 100% Sauvignon Blanc

**Vineyard:** Walnut Block

**Vine Age:** 20-years-old

**Soil Type:** Alluvial

**Viticulture:** Conventional

**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 SO<sub>2</sub>:** 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.