



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 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.