



Blicks Lane Vineyards

2023

SAUVIGNON BLANC

Marlborough - New Zealand



ORGANIC



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Blicks Lane Block

Vine Age: 28-years-old

Soil Type: Shallow stony clay with alluvial rocks

Viticulture: Certified Organic (Bio-Gro New Zealand)

Fermentation: Inoculated – stainless-steel

Skin Contact: None

Aging: 3 months in stainless-steel

Alcohol: 13%

Residual Sugar: 3 g/L

pH: 3.4

Total Acidity: 7 g/L

Total SO₂: 74 ppm

Total Production: 6,200 cases

UPC: 9421901116026

About

Blicks Lane is right in the heart of New Zealand's famed wine region, Marlborough. It is now in its fifth vintage as a separate project from the Sowland family at Walnut Block. The fruit comes from the certified organic Blicks Lane Block that was first planted in 1996 and sits in the acclaimed Rapaura sub-region of the Wairau Valley. The block has shallow stony clay with alluvial rocks, which is the typical soil type for Marlborough. A combination of rocks and clay lead to the ideal balance of water retention and draining, and the clay soils help to hold nutrients critical for vine growth.

The grapes are de-stemmed and pressed, then slowly fermented in stainless-steel at a cool temperature using carefully selected yeast. After fermentation the wine remains on yeast lees for three months in tank to build richness and mouthfeel. The wine is then racked and fined, filtered and bottled, capturing the essence of the land.

Tasting Note

A quintessential Marlborough Sauvignon Blanc, displaying herbal notes reminiscent of freshly cut chives and hints of passion fruit. Its palate is delicate, underscored by a precise acidity that guides to a crisp and vibrant conclusion.