



Walnut Block

2023

'COLLECTABLES'

Sauvignon Blanc | Marlborough - New Zealand

Stats

Grapes: 100% Sauvignon Blanc
Vineyard: Walnut Block Estate
Vine Age: 21-years-old
Soil Type: Alluvial sand & clay
Viticulture: Sustainable
Fermentation: Inoculated – stainless-steel
Skin Contact: None
Aging: 3 months in stainless-steel
Alcohol: 13%
pH: 3.4
Total Acidity: 6.8 g/L
Total SO₂: 138 ppm
Total Production: 18,333 cases
UPC: 9421901116200

Reviews

VinePair | 92 points

About

The belief that the vineyard is the key to a great wine is at the core of Walnut Block. Labor intensive, organic vineyard methods produce consistent, exceptional fruit quality; the use of traditional winemaking techniques and attention to preserving delicate flavors & aromas. Among the vines stands the region's oldest walnut tree, and to pay homage, the Collectables label depicts an adaptation of the 1898 Kiwi New Zealand stamp. Both the planting of the tree and the release of the stamp occurred over 100 years ago and celebrate the unique Kiwi history and roots of Walnut Block. The 2023 vintage was phenomenal in Marlborough; while there was plenty of rain, it was more evenly spread across the growing season than in 2022. Plus, protracted early-season flowering conditions led to fewer berries per cluster, and thus more open bunches that did not suffer from rot as much as in 2022. Cold nights were also crucial for retaining striking acidity this vintage.

The fruit is grown on 3 cane VSP trellises. Light leaf removal is performed to give plenty of sunlight for thiol production and airflow to ensure healthy fruit. The yields are controlled through shoot thinning. Harvest takes place during the cool of night to maintain freshness.

Tasting Note

A vibrant Sauvignon Blanc with lovely tropical fruit aromas. The smooth, textured palate is concentrated with passionfruit and citrus flavors. Well integrated natural acidity leaves a pure and lengthy finish.