



Walnut Block

2024

'COLLECTABLES'

Sauvignon Blanc | *Marlborough - New Zealand*



VEGAN

Stats

Grapes: 100% Sauvignon Blanc

Vineyard: Walnut Block Estate

Vine Age: 22-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: 3.3

Total Acidity: 6.1 g/L

Total SO₂: 137 ppm

Total Production: 15,000 cases

UPC: 9421901116200

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 2024 vintage was excellent in Marlborough: low yields, warm days, ultra dry conditions, and a shift to cold nights in March. You couldn't have asked for better.

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. The grapes were de-stemmed and pressed, then slowly fermented in stainless steel at a cool temperature using carefully selected yeast. Extended yeast lees contact adds weight and texture to the palate.

Tasting Note

A zesty Marlborough Sauvignon Blanc bursting with tropical notes and fresh-cut lime. The palate is crisp and vibrant, layered with juicy passionfruit, ripe gooseberry, and a hint of green herbs. A lively acidity balances the lush fruit.