

2023

MARLBOROUGH SAUVIGNON BLANC

Map Maker wines are a joyful celebration of wanderlust, individuality, and the willingness to do things a little differently.

Tasting Note

'Map Maker' bursts with the raw energy and purity you'd expect from a premium Marlborough Sauvignon Blanc. Intensely aromatic with attractive herb and passionfruit notes - you'll find it curiously creamy, balanced with a bold tang of green capsicum, lime zest, gooseberry, and subtle tropical fruit flavours. The character of Marlborough is vividly captured in this superb 2023 vintage.

Viticulture

The spring season of the 2023 harvest caused a reduction in the number of bunches of Sauvignon Blanc per vine. Winemakers love this as it shifts the focus to quality instead of quantity. As per usual we carried out leaf removal around grape bunches to get optimal sun exposure on the fruit and air movement through the canopy.

A calm and nicely dry summer followed through to harvest. This calm weather is important so we can spread out harvesting the various vineyard blocks and increase the 'hang time' for the blocks that will excel by just waiting a bit. All this resulted in a high quality crop harvested at perfect times. 2023 will be seen as a "typical Marlborough vintage" that gave us beautiful, clean fruit with optimum physiological ripeness, classy crispness and great intensity of flavours.

'Map Maker' Sauvignon Blanc is grown in individual parcels, on soils in the famous Southern Valleys of Marlborough. Each parcel comes from a unique site renowned for its terroir with old riverbed clay soils and riverbank gravels. This land delivers the vibrant flavours for which Marlborough Sauvignon Blanc is so famous.

Winemaking

Each parcel of Sauvignon Blanc is harvested separately, providing us with an array of different flavours and structure. The first picks have the hallmark Marlborough herbaceousness and crisp acidity, which combine elegantly with the concentrated rich tropical fruit of later picks.

The grapes are then fermented with an array of indigenous and cultured yeasts to further enhance the flavours and structure of the wine. Each parcel is treated as an individual wine in the winery. After fermentation a selection of these 'parcel' wines are blended together, settled and homogenised in tank before bottling.

Wine Analysis

Alcohol: 12.5 %	Sugar: < 3 g/l
Acidity: 7.9 g/l	Harvested: 29 March-4 April
pH: 3.2	Brix: 22°-23°

