

SAUVIGNON BLANC 2023



FOOD MATCH

A salad featuring a pungent goat cheese and nice, ripe tomato with Basil would be excellent!

TECHNICAL

Alcohol: 12.5 %
Total Acid: 7.6 g/L
pH: 3.05
Residual Sugar: 12.5 g/L
Bottled: Oct 23

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VINTAGE & VINE

There is a saying in the wine industry – “There are no bad vintages, just the odd challenging one”. Vintage 2023 here in Martinborough would certainly fit into the challenging category. The now infamous triple dip La Nina certainly lived up to the hype. Persistent rainfall and high temperatures are not conditions that favour grape farmers. It took all of our collective skill and hard work to pull the crop through.

Winemaking can be a tough trade and unlike beer or gin makers we only get one shot each year to create our product, and it’s all about the quality of the fruit! If mother nature does not abide then tough luck, you gotta work with what you get.

Upon reflection, Vintage 2023, whilst very challenging and far from “classic”, was actually very successful, for us at least. Certainly a tale of two vineyards; our Blue Rock Vineyard performed extremely well and quality was outstanding. Less so our Eclipse vineyard, although there were some excellent pockets, particularly Chardonnay. The biggest take home for me personally was the excellent, never say die attitude of our team. We rallied hard, we doubled down and we never gave up! It is true that adversity builds strength and resilience.

Making awesome wine from the tougher seasons is what this job is all about! Bring on the next vintage.

A blend of two very different blocks growing on our Blue Rock Vineyard. One block is planted in a very rocky soil the other in a heavier silty clay loam. The block on the rockier soil tends to ripen earlier and more fully, generally showing riper fruit in a more tropical spectrum whilst the other block on the heavier soils tends to exhibit greener, citrus notes.

WINERY

Vintage 2023 delivered high quality berries with excellent, ripe phenolics and wonderful acid balance. Blocks were harvested together and destemmed/crushed into the press for a nice long maceration on skins. At the very beginning of the press cycle a portion of “free run juice” was sent to seasoned oak barrels for fermentation the remaining “harder press” was sent to a temperature controlled stainless steel tank for a long cool ferment.

Following lees contact for around 6 months the two batches were combined for a gentle filtration prior to spring bottling

TASTING NOTE

Clear, bright pale gold with a shimmering green fleck. Super charged, classic Luna Sauvignon Blanc! Loads of Stonefruit, lemon and lime and delicate floral notes. I find this wine so fresh and “cool” smelling and really enjoy the energising almost electric feel, really makes the mouth water!

Palate totally delivers on the mouthwatering thing! Really delicious and vibrant flavours with a seamless, rich texture. Loads of juicy, punchy personality. Quite a mouthful. Fun wine!