

2024 MARLBOROUGH LATE HARVEST

VINTAGE NOTES

A strong El Nino weather pattern dominated in 2024, causing strong westerly winds and warm, very dry conditions down NZ's east coast. Vine growth began later than previous years and a couple of very cold nights in early October caused a touch of frost damage in the Southern Valleys. Flowering was relatively poor, and it quickly became clear that the harvest would be much smaller than 2022 or 2023. Warm weather began in mid-December and continued right through to March, causing one of the shortest ripening periods on record. However clear, cold nights retained fruit acidity during ripening. Harvest was short and sharp. Our first pick was Pinot Gris on the 8th March and the last block was a parcel of Sauvignon Blanc for the Late Harvest Sauvignon Blanc, picked on 6th June. All the 2024 fruit was packed with flavour due to the amazing growing conditions. It was an ideal vintage!

VINIFICATION

We hand picked the grapes across two cool mornings in May and early June 2024. The raisined berries were crushed and pressed a first time. The juice from the initial pressing was chilled and returned to the press, allowing the skins to rehydrate, so we could obtain a little more of the precious nectar. The viscous juice was settled, then once clear, fermented in a small tank over the next four weeks. It was a slow affair due to the high concentration of sugars in the juice. Once the perfect balance of flavour and sweetness was achieved, we bottled in October 2024.

FOOD MATCH

Sticky (or stinky!) cheese platter with caramelised figs and honey toasted nuts. Or try it drizzled over real vanilla ice cream.



COLOUR

Light lustrous gold.

NOSE

This wine has outstanding aromas of passionfruit curd, luscious apricot jam and caramelised fig with a lifted floral fragrance.

PALATE

The palate is decadently sweet with concentrated flavours of ripe passionfruit, apricot marmalade and a hint of candied citrus. A soft line of acidity from its Sauvignon Blanc heritage cuts through the sweetness to balance the rich flavours to perfection. Decadent!

HARVEST DATE

14 May & 6 June 2024

VINEYARDS

Breloft Vineyard, Lower
Dashwood, Awatere,
Marlborough

VARIETIES

100% Sauvignon Blanc

WINE ANALYSIS

Alc. 11.2 %
RS. 157 g/L
pH. 3.73
TA. 8.9 g/L

CELLARING

Drink now or cellar for up
to 5 years.

Sometimes we leave the fruit on the vines and let it ripen and over ripen and then we make

teeny tiny quantities of tart honeyed gold. - Jules