

Little Beauty Limited Edition Sauvignon Blanc

Variety:	100% Sauvignon Blanc
Vintage:	2023
Site location:	Single Vineyard, Waihopai Valley, Marlborough. Sub-region: Southern Valleys.
Site features:	Just 28ha of Sauvignon Blanc – representing a mere 0.10% of total Marlborough plantings. Discrete, characterful. Grown on two terraces and three different areas within the single vineyard. The lower terraces contain stony silt loam soils with fine sandy loam topsoil and gravels over alluvial gravels. Considerable stone is evident in the topsoil profile. Upper terraces contain friable silt loams over blocky silt loams on gravels. Sustainably accredited by NZ Winegrowers.
Clones:	Mass Selection
Canopy:	North-south facing rows (ensures even ripening). The trellis system used is Vertical Shoot Positioning (VSP). Combination of 2,3,4 cane.
Harvest:	All fruit was machine harvested in the cool of the night and during early mornings. Multiple passes with some later ripening rows added complexity and texture to the blend.
Winemaker:	Eveline Fraser
Oenology:	The fruit was de-stemmed and gently pressed in a pneumatic press. Juice was cold settled then racked and inoculated with various yeast strains. Fermentation took place in stainless steel tanks to bring out the fabulous natural aromatics of the variety.
Colour & Aroma:	Clear and bright in colour, soft lemon hue. Aroma immediately suggests richness, weight and complexity. Tropical notes like honey dew melon, mango, guava and passionfruit. Stone-fruits like white peach. Citrus notes like Seville orange and pink grapefruit. Herbal like micro-greens, snow-pea or fresh peapod. Vegetal like fresh yellow capsicum. Mineral notes like river stone. Pure.
Palate:	Intense, concentrated, persistent, textured, generous, complete. Fresh and uplifting. Characters reminiscent of guava, slow roasted tomato, dried herbs, ripe pineapple, flint, pink grapefruit, passionfruit pulp. Pure.
RS:	2.6 g/l
Alc:	13.0%
TA:	7.3 g/l
Food Pairing:	Fruits of the Ocean – mussels, prawns, crayfish, oysters, scallops, tuna, white fish, octopus, calamari. Herbs like basil, dill, cilantro. Vegetables like tomatoes, peas, asparagus. Soft Cheese. Olive oil. Garlic.
Accolades & Ratings:	90 POINTS James Suckling. GOLD Mundus Vini International Wine Awards.