

Caythorpe

FAMILY ESTATE



2024 Sauvignon Blanc

MARLBOROUGH NEW ZEALAND

ORIGIN: Marlborough, New Zealand

SUB-REGION: Central Wairau

VITICULTURE: Estate grown exclusively on “Caythorpe” upon light silt loam, alluvial gravel soils. The 2024 growing season was characterised by a hot and dry summer, but with a cooler autumnal lead into harvest which was ideal for both ripening and preserving flavours.

Two and three cane, vertical shoot positioned vines were carefully managed with early season head shoot thinning, post-fruit set bunch thinning, and a medium level of leaf exposure to deliver fruit with concentrated flavours, yielding 6.5kg/vine.

WINEMAKING: Two small batches were carefully isolated in the vineyard based on fruit maturity and flavour characteristics.

Harvested 17th & 26th March in the evening to preserve flavours, immediately gently pressed to limit skin contact; 100% fermented in chilled stainless steel to highlight aromatic characteristics; 10 weeks on yeast lees to develop texture.

Winemaker – Jeremy McKenzie
Appellation Marlborough Wine accredited

TASTING NOTE: Fragrant and floral aromatics of passionfruit and grapefruits, with notes of capsicum and fresh herb.

A vibrant and refreshing palate with concentrated passionfruit, lime, grapefruits and subtle nettles. Balanced acidity with an elegant finish.

ALCOHOL: 13.0%

RES. SUGAR: 3g/L

ACCOLADES: [Trophy / Champion Sauvignon Blanc Australia & NZ Boutique Wine Awards 2024](#)

[94 points – Cameron Douglas MS](#)

