

FERNLANDS MARLBOROUGH SAUVIGNON BLANC 2024

Marlborough, New Zealand



TASTING NOTES: Exceptionally aromatic, exuding vibrant aromas of zesty lime, gooseberry, and a hint of box hedge. The generous palate delivers flavors of juicy tropical fruit and citrus, underpinned by herbaceous green bell pepper. The lively Marlborough acidity provides a clean, invigorating finish.

VITICULTURE: Vintage 2024 will be remembered for being one Marlborough's smaller vintages but also for producing exceptional fruit quality. Despite a dry winter and resulting low ground moisture levels, full dams and positive river flows supplied essential soil moisture for the start of the growing season with budburst in mid- September. Minimal frosts occurred, and though November and December were warm, below-average temperatures potentially contributed to the smaller vintage. From December to February, temperatures rose sharply, accompanied by above-average sunshine and below-average rainfall, leading to drought concerns and an early start to harvest.

Perfect weather aided steady picking from February until mid-April, allowing fruit to be picked in perfect condition at peak ripeness, delivering consistent levels of concentration and complexity of flavor.

VINIFICATION: Sauvignon Blanc fruit was harvested at optimal ripeness, pressed and cold settled. Juice was inoculated with specific yeast strains that enhance the varietal intensity followed by a long, cool fermentation to encourage the development of tropical notes. The wine was bottled early to promote freshness.

STORY: New Zealand is known for its pristine, dramatic beauty and distinctive flora and fauna. Fernlands Sauvignon Blanc captures the essence of New Zealand purity – like the rivers that flow through the mountains and forests.

PRODUCER: Marisco Vineyards

ALCOHOL: 13%

REGION: Marlborough, New Zealand

GRAPE(S): 100% Sauvignon Blanc

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