

SHELTER BAY Sauvignon Blanc 2024



Shelter Bay's vineyards lay in Marlborough, NZ at the northern end of our country's Southern Island. Situated in an alluvial valley protecting them from fierce, prevailing ocean weather – the Tasman Sea to the west, and South Pacific Ocean to the east. Our well weathered and free-draining river gravel soils ensure our vines produce intensely aromatic, vibrantly fruited and refreshingly crisp wines.

Wine maker | Matt Patterson-Green

Alcohol | 13.5% **Residual sugar |** 1.35 g/l **pH |** 3.34 **TA |** 6.4 g/l

Tasting notes | Intense and powerful aromas of blackcurrants, gooseberry and passionfruit abound. The palate is full and rich with fresh, juicy acidity and framed by a balanced minerality that gives the wine a long and flavoursome finish.

Weather | Overall, 2024 was a very gracious vintage regarding the growing season. With long, warm days and lingering cool nights we saw perfect ripening conditions resulting in ripe, balanced and perfect fruit harvest.

Harvest | Grapes were sourced from our Somerset and Homestead Vineyards. A warm summer followed by a period of settled autumnal weather allowed us to harvest healthy flavour-ripe fruit without compromise.

Vinification | All fruit was lightly pressed to tank with the resulting juice settled at cool temperatures for 72 hours. The clear juice was warmed and inoculated with a neutral yeast strain to complement the pure fruit character of our vineyard sites. Fermentation lasted 3 weeks on average at medium temperatures to maximise aroma and varietal characters. Post fermentation the young fresh wines are blended and prepared for bottling late 2024.

