



## Club Collection Sauvignon Blanc 2023

### A Final Tribute to a Legendary Vine

The 2023 vintage of our Old Vine Sauvignon Blanc is the final release from the Herb Block, a plot that has produced exceptional fruit since its planting in 1983. As we bid farewell to these legendary vines, we crafted a wine that truly honors their legacy—one that's as unique and complex as the vines themselves. This limited release is a final homage to a block of old vines that has given us so much over the years. It's a wine for collectors, for those who appreciate rarity and the artistry of exceptional viticulture.

### VINIFICATION

To bring out the best of this remarkable fruit, the grapes were whole-bunch pressed into egg-shaped concrete tanks, where wild yeast fermentation began naturally. This unique approach allows the wine to capture a sense of place, while minimizing the influence of overbearing fruitiness. A partial malolactic fermentation softens the acidity, while extended maturation on the lees imparts layers of creaminess and body, resulting in a wine with impressive length and texture.

### TASTING NOTES

This wine opens with fresh aromas of ripe kiwi fruit and delicate apple blossoms, creating a fragrant and inviting nose. On the palate, the wine reveals a rich, textural mouthfeel—thanks to the extended lees contact—balanced by gentle tropical fruit notes. The fruit is restrained yet vibrant, offering a harmonious blend of bright citrus and subtle tropical nuances. A lovely creaminess coats the palate, adding depth and elegance, while the finish is long, smooth, and refreshingly clean.

### Analysis

pH 3.47

Total Acidity 6.2 g/l

Residual Sugar 3.6 g/l

Alcohol 14.32 %

