





MARLBOROUGH SAUVIGNON BLANC

VINTAGE 2023

REGION Marlborough, New Zealand GRAPES 100% Sauvignon Blanc

TECHNICAL Alc. 13% / Residual sugar: 3.3 g/l

WINEMAKER Adam Hazeldine UPC 634445 000471

BACKGROUND

Produced from 100% certified sustainable vineyards, Rimu River Marlborough Sauvignon Blanc is a tropical Sauvignon Blanc with all the classical characteristics of Marlborough. Produced in a fuller, riper, softer style that develops well, this wine is clean with flesh and volume – a flavorful mouthful.

WINEMAKING

Fermentation with inoculated and a small portion of wild yeasts at a temperature range of 12-21°C.

TASTING NOTE

Sweet citrus, red currant and tropical fruits overlay fresh herbs and mineral elements. Lifted grapefruit and melon, with lots of gooseberry and a subtle floral and green apple note. Balanced, interesting and very accessible.

ABOUT RIMU RIVER

The Rimu is an iconic tree that is native to New Zealand and famous for its beauty and longevity, often thriving for over 1,000 years in the mountainous forests of New Zealand.

This sense of epic timelessness provides the inspiration behind Rimu River Estate, and our focus on sustainably crafting the most deliciously drinkable wines in the world.

All our vineyard estates are 100% certified sustainable, while we have also implemented a range of water conservation, climate, soil and community programs to further care for the world around us. All so we can all enjoy exceptional wines the way we do today for another 1,000 years and beyond.







