

Palliser Estate Sauvignon Blanc 2024

An iconic Martinborough style of Sauvignon Blanc with vibrant tropical and citrus fruit characteristics.

COLOUR

Pale lemon, bright and clear.

AROMA

Stylish and sophisticated aromatics, showing freshly cut grass, honeydew melon, passionfruit, gunflint, white peach and blossom.

PALATE

Dry, textured and intensely focused, the palate shows the harmony of Palliser's organic vineyards. Effortlessly pure, perfectly balanced and pleasingly fresh, crisp and elegant.

AGEING POTENTIAL

Enjoy while young between now and 2030.

FOOD PAIRING

Ideal with all seafood, including freshly shucked oysters and green-lipped mussels in a Thai coconut sauce.

TECHNICAL DETAILS

Picking Date: March 2024
Bottling Date: July 2024
Alcohol: 13.5%
pH: 3.26
T.A: 6.8
Residual sugar: 5.0 g/L

WINEMAKER

Guy McMaster

VITICULTURE

65% of the fruit from our Woolshed Vineyard, the balance from our Pencarrow Vineyard.

WINEMAKING

The fruit is harvested and gently crushed to tank, cold settled over 2 days and racked to tank and fermented leaving 5g/litre of residual sugar giving added weight and texture to the wine. A 10% portion is fermented in old barrels. The wine then spends a further 2 months on lees before bottling.

PALLISER ESTATE