

THE STARLET  
2024 SAUVIGNON BLANC

*Tasting Notes*

*"Exotic aromas of ripe citrus, passionfruit, fennel, rosemary and orange zest, this wine has an elegant palate with a citrus freshness balanced by sweet honeysuckle and tropical fruits."* Olly Masters (Winemaker)



Our Sauvignon Blanc is named "The Starlet" because of her international popular appeal – a blend of both old and new world style. She's also fresh and fruity and best enjoyed young!

**Vintage**

After early spring heat, we experienced our first ever significant frost event in late October. Our slopes provided their normal protection, but the frost's duration caused damage to the more gentle sloping terraces. As it was an early season frost, the vineyard recovered remarkably well. The next major impact was a hailstorm on the 2nd February resulting in fruit loss on a few blocks but had more impact in term of leaf damage which then stalled some of the growth. A generally cooler season than usual with El Niño weather patterns delivering more westerly winds but low rainfall. Harvest started at the end of March as usual. In spite of a challenging season, the overall quality of the fruit has been very good – but a smaller crop. The Sauvignon Blanc was hand-picked at 7.1 T/ha and Growing Degree Days (GDDs) were 1040.

**Food Match**

Sauvignon Blanc is a refreshing dry white wine with our textural style displaying more intense tropical fruit flavours. It's a wine that can be savoured on its own or enjoyed with food where it's particularly suited to fresh and grilled seafood, ideal with most appetisers and a perfect match to salads, vegetable dishes or white meats. The best cheese pairings include goat, feta or sharp cheddars.

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	MS
Planting	2005, Altitude: 240-280m	Harvested	3 & 10 April 2024
Harvest Analysis	Brix: 24.7-25.7 / pH: 2.95-3.08 / TA: 10.4-11.3 g/l	Bottled	13 September 2024 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.04 / TA: 8.2 g/l	Cellaring	1-5+ years
Residual Sugar	2.7 g/l	Style	Dry

**Winemaking**

Approximately half the fruit was gently crushed while retaining stalks, then pressed with the remainder being whole-bunch pressed. The crushed version brings vibrancy whereas the whole bunch lends texture. The majority (67%) of the free run and some pressings juice were then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion was wild fermented in mostly older French oak barrels. A small proportion of juice (4%) was taken to new oak barrels from the tank ferment then returned when dry to give another level of complexity. All these techniques add more texture and complex mineral/flint characters to the wine.

**Misha's Vineyard**

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57-hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.