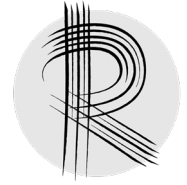


Ribbonwood,
Marlborough Sauvignon Blanc 2024
Marlborough, New Zealand



Grape Varieties	100% Sauvignon Blanc
Winemaker	Andrew Brown
Closure	Screwcap
ABV	13.5%
Residual Sugar	3g/L
Acidity	7.5g/L
Wine pH	3.13
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The Ribbonwood wines are made by Framingham's Andrew Brown. The name of this range comes from the Ribbonwood trees, New Zealand's tallest native deciduous species, which grow around the vineyard in Renwick. Sensitive to the environmental responsibility they have for their surroundings, Andrew and his team have also planted more than 1,000 native shrubs and trees to enhance the biodiversity of the vineyard and improve their wastewater management systems. They also use light-weight bottles and recycled cartons to reduce their carbon footprint.

VINEYARDS

The fruit used to make the Ribbonwood Marlborough Sauvignon Blanc is sourced from a range of Wairau and Waihopai Valley vineyards, with soils ranging from sandy gravels through to rich loam to dense clay. All vines are trained in the vertical shoot positioning system and all vineyards are sustainably managed.

VINTAGE

The 2024 vintage delivered hallmark Marlborough aromatics, flavours and refreshing acidity. Although yields were lower than average due to early season frost events and extreme weather over flowering, the 2024 vintage will be remembered as a true showcase of the region's famed cool climate viticulture.

VINIFICATION

Each parcel of fruit is kept separate in the winery. This allows plenty of room to handle a multitude of picking times, yeast strains and temperatures, resulting in optimal blending options. The grapes were crushed and the juice fermented in stainless-steel tanks of varying size.

TASTING NOTES

This Sauvignon Blanc has an engaging nose with subtle layers of nectarine and red currant. The palate has distinctive yellow plum flavours with citrus elements. Mouth watering acidity leads to the extended finish.