



2024 Paddy Borthwick Sauvignon Blanc

Region: Gladstone, Wairarapa, New Zealand



Tasting notes: The 2024 growing season has produced a wine with great concentration. A fragrant lift of spiced stone fruit, tropical fruits with a hint of dark herb notes. Packed with flavour, a core of ripe nectarine and lemon-lime acidity, finishing with a great length of flavour.

Vintage Conditions: The growing season for the 2024 vintage saw an early budburst with high growing degree days resulting in an earlier than usual harvest. 2024 provided a long dry summer and resulted in a harvest that allowed us to pick the grapes when fully ripe and in optimal condition. Fantastic flavour across all the white wines and intense colour in the reds

Viticulture: The vines range in age from 10 to 16 years old and are harvested from 2 blocks in the estate vineyard. The older block 1 vines are now well established, with roots sitting deep in our alluvial soils. We like to keep it simple in the vineyard, allowing the vines to give the expression.

Winemaking: The harvested fruit was processed quickly to retain the vibrant aromas and fresh acidity. Settled and inoculated with yeast, for fermentation in tank. The wine was blended after several months on lees, it received no fining additions, was filtered, and bottled.

Analysis:

Alcohol: 13.5%

Total acid: 7.1g/l

pH: 3.26

Residual sugar: <1g/l

History: Established in 1996, proudly family owned and managed, Borthwick Vineyard produces wines that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils, a cool climate, sustainable practices and minimal intervention in the vineyard and winery, mean our wines display distinctive single vineyard characteristics.