



Odyssey Marlborough Sauvignon Blanc 2023 Certified Organic

5.0 Stars Wine Orbit.

It's fabulously fruited and lifted on the nose showing green apple, apricot, feijoa and lemon peel aromas, leading to a flavoursome palate thats youthfully charming and tasty. Its upfront and zesty with a lengthy crisp finish.

VITICULTURALISTS NOTES

The Odyssey Organic Vineyard is one of the most elevated sites in Marlborough and situated on the acclaimed Southern Valleys. Permeable silt loam over clay gives rise to complex whites with an underlying flinty minerality denoting the terroir from which it is grown. The Sauvignon Blanc block comprises of two clones on two different rootstock. A very small crop and long growing season in 2023 led to quite intense aromatics and ripe fruit flavours in this Sauvignon Blanc and retained its naturally pleasant acidity. Meticulous canopy management all done by hand has resulted in fruit in good condition being delivered to the winery. Harvested 15th March, 2023

Harvest Brix:

Harvest TA Level:

Harvest PH Level:

WINEMAKERS NOTES

Once in the winery the grapes were gently pressed and cold settled for 48 hours to yield the cleanest, freshest juice naturally. The juice was then fermented at a cold temperature with special yeasts to highlight the terroir of the Marlborough Sauvignon Blanc. After the ferment the wine rested sur lees for 8 months before being carefully prepared for bottle. Bottled October 2023. The wine is certified organic and vegan.

PH Level: 3.21

TA Level: 7.05/l

Alcohol Content: 13.5%



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