



## 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: 14.0%

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