

2023 INNOCENT BYSTANDER MARLBOROUGH SAUVIGNON BLANC



WINEMAKER: Joel Tilbrook
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
MATURATION: Stainless steel
ANALYSIS: 13.3% alc/vol | TA: 7.7 g/L | pH: 3.25

VINTAGE: 2023 was a very strong vintage for New Zealand Sauvignon Blanc, and the wines are expressive, pure and aromatic, demonstrating a natural ripeness. For this vintage, 50% of the fruit is sourced from the seaside Wairau Bar, which lends a nice saline character, as well as crisp acids from the lean stony, sandy soil and ripe Sauvignon flavors. The balance is from Redwood Hills, the mid and upper parts of the slope, which is a cooler, more exposed site on loess, clay and stone, contributing fresh acidity, structure, concentration and minerality.

WINEMAKING: After harvest, the fruit was immediately transferred to the winery where it was chilled and pressed. A long and cool fermentation took place in stainless steel tanks. 25% of the blend was aged on lees for six weeks and continuously stirred to build texture and palate weight. The wine was lightly filtered before bottling.

TASTING NOTES: This wine brings the layers of its two diverse Sauvignon Blanc vineyards into play, to form a bright, round body. From the Wairau Bar, passionfruit, guava, grapefruity citrus and dried floral notes, touched with a hint of fresh herbs. Awatere fruit enlivens the concentration on the ripe fruit, with a nice cool climate tension.

CRITICAL ACCLAIM: Not yet rated.

ABOUT INNOCENT BYSTANDER: Innocent Bystander has forged a reputation for delivering some of the Yarra Valley's most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit and non-intervention winemaking techniques these wines reflect Victoria's cool climate, soil and topography. In 2014, experienced vigneron Phil Sexton extended this philosophy across the Tasman Sea to New Zealand adding two new cool climate regions - Central Otago and Marlborough - to Innocent Bystander's portfolio.



**NEW
ZEALAND**

