2024 INNOCENT BYSTANDER

MARLBOROUGH SAUVIGNON BLANC













WINEMAKER: Joel Tilbrook

Marlborough, New Zealand **REGION:**

VARIETALS: Sauvignon Blanc **MATURATION:** Stainless steel

13.5% alc/vol | TA: 7.4 g/L | pH: 3.5 **ANALYSIS:**

VINTAGE: Marlborough's 2024 vintage of low yields, warm days, ultra-dry conditions, and an autumnal shift to cold nights in March provided perfect conditions for a small but excellent harvest. Intermittent cold nights in the Spring disrupted flowering and resulted in low berry numbers. Warm, dry conditions coupled with extremely low rainfall in Summer meant condensed berry size, so reduced yields were inevitable - but loose bunches minimized disease risk which meant that the fruit that was harvested was very clean and pristine with generous depth of flavors.

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 offers layers of two diverse expressions of Sauvignon Blanc to deliver one cohesive, complex wine. Bright, ripe stone and tropical fruit aromas mingle notes of green apple, lemon zest and lime. Nice cool climate tension. Round palate texture and a long, juicy finish.

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.









