

EARTHSONG

Earthsong Single Vineyard

Sauvignon Blanc 2024

Dillons Point, Marlborough, NZ

"We are drawn to the River. Where the Earth gives up its source, the mellifluous rumble, ruffle, hiss and glide resonates and chimes. The plaintive cry of birds, where sound and light become one. It is Our Happy Place, somewhere we can zone out and tune in to Earthsong".

What's so special about Dillons Point?

Dillons Point was first established soon after the first settlers from the UK arrived. It was valued for its fertile, alluvial soils and proximity to the Opaoa River which allowed for ships to unload goods. Soon after the first plantings of Marlborough Sauvignon Blanc were made in the 1980's, Dillons Point became the focus for plantings because of the reliable yields and intensity of the fruit profile. Now some of the oldest plantings of Sauvignon Blanc, these nutrient rich soils allow for high Thiol production which in turn result in the development of this most distinctive, intensely tropical style of Sauvignon.

Tasting

Dillons Point is renowned for producing Sauvignon Blancs with tropical fruit notes and passion fruit to the fore. There are hints of blackcurrant and grapefruit too. The palate is rich, bright and zesty with a slight briny tang. This wine has real intensity of fruit, with a lovely crisp, mineral finish.

Viticulture

Sourced from one, sustainably certified vineyard in the renowned Dillons Point area of the lower Wairau. The vineyard is not tilled, extensive cover crops are used and sheep are run in the vineyard over winter to provide nutrients. During the growing season, vines are shoot thinned to provide ideal fruit exposure and ripeness. Proximity to the ocean provides nighttime cooling which helps to preserve the crisp acids and brininess.

Winemaking

Fruit is the star of the show here so winemaking is relatively simple. Machine harvested cool to preserve freshness. Fermented in tank and matured on fine lees in tank until bottling.



Wine Analysis

Varietal: 100% Sauvignon Blanc

Alcohol: 13.5%

Total Acidity: 6.9g/l

pH: 3.45

Residual Sugar: 3g/l

TSO2: 120mg/l



Vintage Conditions

The growing season was the driest on record with only 180 mm of rainfall recorded in Blenheim in ten months. The days were warm and sunny, but the nights were cool which led to higher-than-average acidity. A couple of nights got down under 5C in February. The harvest was early and small with the fruit was incredibly free from all disease because of the loose bunches, cool nights, and dry days. The small crop, clean fruit, and full ripening created what is probably the most concentrated Sauvignon we've ever seen in Marlborough.