

EARTHSONG

Earthsong Legato

Single Vineyard Sauvignon Blanc

Dillons Point, Marlborough, NZ

"Legato — to play smoothly, without breaks between the notes. A wine of seamless flow, where hand-picked fruit, wild ferment and time in oak weave a single, sustained line of texture and song."



What makes Legato different?

Legato is our most expressive Dillons Point Sauvignon. Sourced from organically grown vines, with the bulk of the parcel hand-picked and whole-bunch pressed directly to French oak puncheons, it is built around texture, restraint and length — a smoother, more contemplative read of the variety than the regional norm. The fruit comes from the Kerseley Estate on Dillons Point, farmed by Owen & Wendy Glover, with an addition of Sémillon (approx. 5%) co-fermented for line and drive. Vine age sits between 1992 and 2005 plantings on the deep, alluvial soils that make this corner of the lower Wairau so distinctive.

Tasting

Aromas of stone fruit, lemon curd and white flowers lead into hints of grapefruit pith, fennel and a savoury, leesy lift. The palate is layered and quietly powerful — a textural mid-palate framed by fine, chalky acidity and a long, mineral, slightly briny finish. A Sauvignon Blanc to sip and rediscover at the table rather than chase for its first impression.

Viticulture

Organically grown. Yields are held to around 8 tonnes per hectare to ensure ripeness and concentration. Leaf plucking is employed to increase ripeness and lead the fruit into a more white fruit spectrum. Proximity to the ocean delivers cool nights that preserve the wine's crisp acidity and saline edge.

Winemaking

80% of the fruit is hand-picked and whole-bunch pressed straight to puncheons (approximately 5–8% one-year-old oak) for a wild ferment. The remaining 20% is machine-harvested and tank-fermented with Alba Fria, an organic yeast. The components are held for 10 months in oak with 100% natural malolactic fermentation, then assembled and rested in tank for a further 5 months. Zero fining.



Varietal: 95% Sauvignon Blanc, 5% Sémillon

Alcohol: 13%

Total Acidity: 6.4g/l

pH: 3.25

Residual Sugar: <2 g/l (dry)



Vintage Conditions

2025 marked the 50th anniversary of the first plantings of Sauvignon Blanc in Marlborough. A generous and relatively easy growing season followed, with settled weather in November and December laying a strong foundation for the vines. January was cool and cloudy, but February and March delivered warm, dry conditions and excellent harvest weather. The result is a vintage that is perhaps a touch less concentrated than 2024, but a little more aromatically expressive and beautifully suited to the Legato style — long, supple and quietly detailed.

