galeforce

Marlborough
Sauvignon Blanc 2025

The Awatere Valley of Marlborough is a relatively new grape growing region of New Zealand. The most powerful element this valley has upon vines is the wind. Predominantly from the West, these winds drive through the valley from any direction and quite often reach Galeforce intensity. Galeforce winds are very unnatural for vines so they expend all their energy into producing the juiciest fruit with the most flavour for the birds to spread their seed. The fruit is harvested before the birds have a chance!

viticulture

Training system – 3 cane VSP
Vine density – 2.5m x 1.5m
Soil type – stony gravels

Planted in 1998, these Sauvignon Blanc vines are now some of the oldest in Marlborough and the wines are now much more complex.
In order to allow the vineyard to grow the wine, with minimal intervention from the winemaker, the fruit is left on the vines until they are ripe enough to harvest – no sooner.
The vineyard is accredited as Sustainable.

winemaking

The fruit was Machine harvested and handled as gently as possible once in the winery to preserve any of the vibrant fruit flavours. Fermentation was completed under cool conditions in Stainless Steel and stopped once there was a natural balance between any residual sugar and the zesty acidity of the Awatere. The winemaking process is not rushed and the wine is only bottled when it is absolutely ready.

wine analysis

pH	3.23
TA	5.9 g/L
Alc	12.5%
RS	2.83 g/L

tasting note

Trapped in the bottle are Galeforce aromas of ripe gooseberry and passion fruit, whilst the palate is intense and layered with nettles, stone fruits and subtle minerality with balanced acidity providing a long lingering finish.