

ALPINE RIFT SAUVIGNON BLANC 2024



\$24.99

A Sauvignon to Shake up the Market

Product Code:	7794	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc







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TASTING NOTES

Alpine Rift Sauvignon Blanc comes from The Marlborist winery, a relatively new label from Marlborough. It is the joint venture between winemaker Richard Ellis (formerly at Greywacke), Viticulturalist Stu Dudley (from Villa Maria) and marketer Dave Nash (notably responsible for the movie 'A Seat at the Table').

Alpine Rift was formed when The Marlborist was offered an exceptional parcel of fruit that they "simply couldn't turn down". "We had never intended to produce a classic style of Sauvignon Blanc in The Marlborist lineup, so we created Alpine Rift, through which we could showcase our interpretation of a more elegant, restrained Sauvignon Blanc."

And rather impressive it is too... Not an 'in yer face' Sauvignon, but powerful nonetheless.

Winery notes (2024 Vintage)

"The 2024 Alpine Rift Sauvignon Blanc is an elegant interpretation of the classic Marlborough style. Enticing aromas of whitefleshed nectarine, papaya and honeydew melon with a hint of mandarin and jalapeno on the nose are underpinned by a ripe, richly textured palate and crisp, citrus finish.

Fruit was sourced from five exceptional vineyards in Marlborough's Southern Valley's, Rapaura, Renwick and Awatere Valley. A combination of heavier loess clay and free-draining, alluvial soils, naturally low yields and open canopies allowed the vines to ripen small, golden bunches of intensely flavoured fruit."



(2024 Vintage)

"A Marlborough Sauvignon Blanc, using fruit from vineyards in the Wairau Valley, and a portion from the Auntsfield vineyard specifically. A very pale straw colour, with a touch of green at the edges. Perhaps closer to a white Bordeaux than your average Marlborough Sauvignon. There's just a sliver of green, with some capsicum and grapefruit flavours, but the ripe fruit leans more in a nectarine and melon direction. I get a note of baking spice that hints at some oak adding complexity and richness. Acidity is spot-on, with a bounce of energy, pushing into a creamy texture before a classy, restrained finish of dry persistence."

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