

LEEFIELD STATION SAUVIGNON BLANC 2024













\$16.99

Scintillating Savvy from Old Hands

Product Code:	4396	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	12.5%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Vegan Friendly





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TASTING NOTES

Leefield Station owner Brent Marris has an illustrious history with Sauvignon Blanc - he was Marlborough's first born and bred, qualified winemaker, and helped create Delegats Oyster Bay before establishing his own label, Wither Hills. After selling that he created the hugely successful The Ned brand as well as Leefield Station, named after the 2200ha old Farm Station on which 650ha is planted to vines.

An impressive operation, and this is an impressive wine. Just bursting with flavour - gooseberry, citrus, passionfruit, pineapple. There is a palate-full of flavour here.

Winery notes (2024 Vintage)

"Lifted aromas of grapefruit, citrus peel and subtle herbal notes define the nose of this single vineyard wine. The succulent palate is driven by the minerality, accompanied by a twist of lemon and lime which provides persistent, refreshing flavours with a dry, lingering finish.

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of utmost importance in our



Sauvignon Blanc. The fruit is field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing vibrant and fresh varietal characters."

Rated Excellent & 93/100 Cameron Douglas MS, October 2024 (2024 Vintage)

"There's no mistaking the punch and vibrato of this wine with a fleshy taut texture, flavours of ripe apples and pears, gooseberry, citrus and some passionfruit high tones. Crisp and dry, fleshy, varietal, fruity and delicious. A wine ready to savoury and enjoy with plenty of grab and flavour, best drinking from 2024 through end of summer 2026."

Reviews for previous vintages below...

Joelle Thomson, drinksbiz Magazine, February/March 2024 (2023 Vintage)

"A flinty, fresh, lively new Sauvignon Blanc from the Leefield Station vineyard in the Waihopai Valley, Marlborough. This large tract of land has had a new lease of life with winemaker Brent Marris transforming part of it into vines and this wine is one of the tasty results from this year's harvest. Tropical fruit aromas lead into a light-bodied, flavoursome wine with a long dry finish and crisp refreshing qualities."

5 Stars & 94/100 Sam Kim, Wine Orbit, October 2022 (2022 Vintage)

"The wine offers excellent clarity and dazzling intensity, showing grapefruit, nectarine, kaffir lime and lemongrass aromas, combined with intensely flavoursome palate that's powerful and delicious. Vigorous, joyful and highly enjoyable. At its best: now to 2025."

94/100 & Top Value, Bob Campbell MW, The Real Review (2022 Vintage)

"Appealing vibrant sauvignon with gooseberry, grapefruit, floral, blackcurrant bud, guava and passionfruit flavours. Delicious mouth-watering acidity adds some appealing tension and energy to the wine."

CONTACT VINO FINO

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