

FORREST SAUVIGNON BLANC 2023

Marlborough, New Zealand



FORREST



TASTING NOTES: This Sauvignon Blanc opens with complex aromas of passionfruit, grapefruit and elderflower. The nose carries through to the palate, accented with thyme and sage. It's full and generous in the mouth while remaining crisp and refreshing. There is a hint of minerality on the finish.

VITICULTURE: The Sauvignon Blanc was drawn from four vineyards located around Renwick in the Wairau River Valley. While each one has its own characteristics, they share the Wairau plains' gravel-rich, free draining and devigourating soil profile. This classic Marlborough terroir is critical in achieving the smaller berries and lower cropping levels needed to produce premium Sauvignon Blanc.

VINIFICATION: The grapes were machine harvested in the cool of the morning, cold settled and cool fermented in stainless-steel tanks. The wine is left on its lees to develop a textural creamy mid-palate, before being blended with a small oak component and then bottled.

FAMILY: The Forrest family practically put Marlborough on the map as a wine region. They were one of the first families to plant vineyards back in 1988, and they have continued to earn their esteemed reputation. John and Brigid Forrest, two doctors, are behind the label. It might be their chosen professions as physicians, whose hands are highly prized, that lend a deft touch to stellar winemaking. They oversee 321 acres of vines in the Wairau Valley of Marlborough, managing two of the vineyards while owning seven.

Forrest is certified sustainable and vegan friendly. New Zealand is known for its screwcap closures, and John led the charge, as well as the push to make lighter-alcohol wines. The Forrest family is all about zigging while others zag.

Beth Forrest, John and Brigid's daughter, graduated from Adelaide University with a master's degree in Oenology and officially joined Forrest in 2015. As general manager and winemaker, she brings a wealth of knowledge, vibrancy and an infectious passion for winemaking.

PRODUCER: Forrest Wines

REGION: Marlborough, New Zealand

GRAPE(S): 100% Sauvignon Blanc

SKU: FRSB237

ALCOHOL: 13%

TOTAL ACIDITY: 7.6 G/L

RESIDUAL SUGAR: 3.8 G/L

pH: 3.25