

GOOSE BAY SAUVIGNON BLANC 750 ML

Varietal: Sauvignon Blanc

Country: New Zealand

Type: White

Style: Dry

Specifications

Tasting Note

Bright colored with notes of fresh grapefruit, grass and kiwi as well as a long, nicely acidic finish.



RWC ITEM: #22340
UPC: #087752010419



Koha

THE SPIRIT OF HOSPITALITY

Koha Marlborough Sauvignon Blanc 2023

Winemaker's technical and tasting notes



TECHNICAL INFORMATION

Variety

100% Sauvignon Blanc

Vineyards

61% Wairau Bar Home Vineyard, Lower Wairau Valley

35% Redwood Hills, Awatere Valley

4% Alabama Road, Wairau Valley

Wine analysis

Alc – 13.1%

pH – 3.24

T.A – 7.6 g/L

R.S – 3.5 g/L

Vineyards

The fruit from the Lower Wairau Vineyard came from two distinct soil types. The Seaside Blocks are compositionally higher in sand and shingle and have less organic matter. These blocks tend to give passionfruit and tropical flavours with nice bright acids. The main blocks have richer alluvial and sedimentary soils, which support healthy canopies and give more tropical and exotic fruit flavours with softer acid profiles.

The naturally low vigour, low yielding Redwood Hills vineyard in the Awatere Valley produces wines with strong textural and mineral elements. This cooler site results in wines which exhibit concentration, fresh acidity, and great length.

Our Alabama Road Vineyard is located 6 km up the Wairau Valley on moderately fertile, free draining soils. It is a warm, sheltered site where the fruit ripens early, and expresses great intensity of flavour with stone fruit and citrus characters coming to the fore.

Winemaking

The fruit was machine harvested and destemmed in the field. The individual blocks were fermented separately in temperature controlled stainless-steel tanks.

The Koha Sauvignon Blanc was then blended from a selection of batches split across our three complementary vineyard sites.

Tasting note

The wine displays attractive and layered aromatics with notes of clementines, mango, lemon, and passionfruit.

The ripe fruit notes are complemented by a hint of soft fresh herbs. The palate continues the theme with concentrated flavors of citrus, cantaloup melon, gooseberry, and passionfruit. Delicate nettle, blackcurrant leaf and wild fennel flavours weave around the core of primary fruit adding balance and intrigue. The finish is crisp and clean with hints of lingering spice and a touch of chalky minerality.

As with all our Sauvignon Blanc wines, this would pair perfectly with fresh fish and seafood dishes. Local clams, Szechuan squid or crab match particularly well. Good quality goat's cheese is another of our favourite matches for Sauvignon Blanc. Best enjoyed with fish 'n chips on the beach.

Vintage Summary

It was another wet start to the season thanks to the La Nina weather pattern with January and February seeing numerous rain events. The growing season was warm, although down on sunshine hours. Fortunately, the weather gods decided to favour Marlborough this year.

The forecast rains in March and April never really arrived and the nights stayed cool. The grapes ripened slowly to get to target brix whilst retaining their all-important acidity. The wines are ripe, very aromatic, and beautifully balanced.

Awards & Acclaim

- 92 Points, 4 ½ Stars, Sam Kim, Wine Orbit
- 90 Points & Premium, Cameron Douglas, Master Sommelier



Craggy Range

Te Muna Vineyard Sauvignon Blanc 2023

New Zealand / Martinborough

Founded in 1997, Craggy Range exclusively crafts single-vineyard, terroir-driven wines and is a benchmark ambassador for the high quality of New Zealand's wines. The grapes are partially hand harvested from the estate-owned Te Muna Road Vineyard. 85% of the grapes are destemmed before fermentation in stainless steel tanks and oak barriques using partial wild yeasts. The wine ages on its lees for 5 months in old and new French oak barrels before being fined, filtered and bottled.

HARVEST NOTE

La Nina's influence on 2023 led to a warm and early vintage with only one substantial frost. Above average rainfall in the late summer cooled the overall temperatures to be more level with the long-term norm.

TASTING NOTE

Precision and purity are hallmarks of the 2023 release. Very pale straw in the glass, it bursts with aromas of fresh kaffir lime leaf and white flowers. The palate shows an abundance of fruit intensity in tune with the textural elements and crystalline finish that this vineyard is loved for.

TECHNICAL DATA

GRAPES: 100% Sauvignon Blanc

APPELLATION: Martinborough

PH: 3.23

ACIDITY: 7.5

ABV: 12.5%

AGING: 3 months in French oak barriques, 3% new; 100% steamed

UNIQUE SELLING POINTS

- High-elevation site is harvested a week later than nearby Martinborough
- Lower terrace has stony soils with limestone, excellent for Sauvignon Blanc
- Aged in steamed neutral barriques



I am fortunate to lead an extraordinary group of people who want to be part of creating something truly magnificent that successive generations can admire and enjoy for years to come. I love our great estates and feel a strong connection to their complexities and subtleties.
Julian Grounds, Winemaker

DOG POINT

The name Dog Point dates from the earliest European settlement of Marlborough and the introduction of sheep (and sheep dogs) to the district.



Chardonnay 2020

Marlborough, New Zealand

ESTATE

Almost since its inception, Dog Point has been recognized as among the very top wine producers in New Zealand. Their two Sauvignon Blancs, their Pinot Noir and their Chardonnay are all wines of astounding quality and complexity – not just in the context of New Zealand wines, but globally. Their wines are hand-crafted from estate fruit grown on some of the oldest vines and best sites in Marlborough, some plantings dating back to the 1970s. In a region where 95% of grapes are harvested by machine, the winery's insistence on lower yields and hand-harvesting makes them truly stand out amongst the masses.

WINE

James Healy and Ivan Sutherland will tell you that it's hard for them to grow much Chardonnay at the extremely high quality level they want for this wine. As with their Section 94 and Pinot Noir, the wine is distinctive due to extraordinary vineyard holdings, intense vineyard management geared towards low yields and hand-picked fruit, and long, low touch winemaking. The effect this work has on the Chardonnay, by nature the least expressive of these three grape varieties, is wild – the wine is intensely expressive, with loads of fruit, leesy character, and chalky minerality that is almost textural. As with all the wines they produce, it is considered a national standard bearer of a different shade.

VINEYARD

Soils: Dog Point has Chardonnay planted in part on clay and silty valley floor vineyards, and in part on surrounding clay loam vineyards. As with all Dog Point wines, the picking is by hand (only 5% of New Zealand fruit is hand-picked).

Farming: Dog Point has farmed organically for over a decade and are now certified.

WINEMAKING

Harvest: Hand picked and gently pressed straight to barrel (10% new) for eighteen months.

Fermentation: No juice clarification with 100% wild primary and secondary fermentation.

Aging: Bottled without fining and with only minimal filtration.

Alcohol: 13.5%

VINTAGE

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

Wine Spectator

94

"Succulent and mouthwatering, with a snappy mix of lemon curd, lemon blossom, and flint elements. Shows more nuanced notes of salted butterscotch, brioche and litsea oil that linger in the background, while the fresh, vibrant acidity is sleek on the finish, providing focus and length."

94

James Suckling

93

Wine & Spirits



BANNOCKBURN PINOT NOIR 2021



ALC: 14%
T/A: 5.50g/L
PH: 3.71
RESIDUAL SUGAR: 0g/L

Visit mtdifficulty.nz for more information.
73 Felton Road, Bannockburn, Central Otago

“A LOVELY, BOLD EXPRESSION OF BANNOCKBURN PINOT THAT OPENS WITH DARK CHERRIES AND WARM SPICE. DISTINCT NOTES OF DRIED HERB AND CEDAR LEAD TO DARK CHERRY AND BRAMBLE BERRY FRUIT. BLACKBERRY, PLUM AND RASPBERRY FLOOD THE PALATE WITH A FINE WEB OF TANNIN, THAT SUPPORTS THE CONCENTRATED FRUIT CORE OF THE WINE. A LONG, STRUCTURAL FINISH WITH SPICE NOTES.”

Greg Lane, Winemaker

CELLARING POTENTIAL

Mt Difficulty Bannockburn Pinot Noir will improve for up to 10 years given optimal cellaring conditions.

VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

VINEYARD

Grapes for Bannockburn Pinot Noir come exclusively from estate and winery managed vineyards situated on the south side of the Kawarau River. While subject to the seasonal and diurnal temperature extremes of Central Otago, each vineyard has a specific terroir and a variety of low fertility soil types: light sands, clays, loams and gravels. The majority of grapes come from earlier plantings which are predominantly clones 5, 6 and 10/5, while more recent plantings are a mix of Dijon clones 113, 115, 667 and 777.

WINEMAKING CONSIDERATIONS

We started harvesting our Pinot Noir on the 24th March and continued through until the 29th April, a classic ripening window for Bannockburn Pinot Noir. Where possible, we tried to co-ferment different clonal lots from the same vineyard, while vineyards are kept separate. Around three quarters of our ferments were de-stemmed only; the remaining quarter contained 15-40% whole clusters. The must underwent 6 days of cold maceration, being partially hand plunged once daily. The ferments were heated after this and all fermented with indigenous yeasts. The ferments lasted for an average of 8 days during which time they were hand plunged once or twice daily with the temperature peaking at 30°C. The wine stayed on skins for a further 7-9 days post-dryness, and were plunged only occasionally. When the wine tasted in harmony it was pressed off to barrel where it resided on full lees for 12 months. It underwent malolactic fermentation in the spring, was racked out of barrel in late autumn and filtered, but not fined, prior to bottling. This wine is vegan friendly.

Craggy Range

Le Sol Gimblett Gravels Vineyard 2020

New Zealand

French for soil, "Le Sol" comes exclusively from heritage syrah clones in the Gimblett Gravels Vineyard. The stony soils there keep growth and cropping of the old clone Syrah vines in check and provide warmth in the autumn and winter. This heritage clone was brought to New Zealand in the 1840s. Grapes were hand harvested, partially destemmed (80%), and fermented in open-top French oak cives and stainless steel tanks.

HARVEST NOTE

While the season was wet through the Spring, it was dry and warm through ripening period, yielding an iconic vintage.

TASTING NOTE

Deep, dark garnet with a burgundy hue. Aromas of ripe boysenberry and blueberry are intertwined with the savoury complexity of black pepper and slate. The palate is seamless and voluptuous with mouth-filling fruit. Fine, graphite tannins come racing through and give the wine unique persistence.

TECHNICAL DATA

GRAPES: 100% Syrah

APPELLATION: Gimblett Gravels

PH: 3.62

ACIDITY: 6.1

ABV: 13.5%

AGING: Aged 17 months in French oak barriques, 38% new

UNIQUE SELLING POINTS

- A heritage clone of Syrah brought to New Zealand in the 1840s
- Gimblett Gravels is known as New Zealand's best terroir for Bordeaux blends and Syrah
- The stony vineyard absorbs the day's heat and radiates it at night, helping ripeness.



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Julian Grounds, Winemaker

Craggy Range

Te Kahu Gimblett Gravels Vineyard 2021

New Zealand

Te Kahu means 'the cloak' in te reo Māori and refers to the mist that envelops Giants Winery in the Tukituki Valley. Legend has it that this mist was used to protect a mythical Maori maiden from the sun as she visited her lover, Te Mata. The fruit for Te Kahu is grown in the Hawkes Bay Gimblett Gravels Vineyard, which enjoys one of the warmest, driest, most sundrenched climates in New Zealand. Stony gravel in the soil forces the vines to fight for water, giving the grapes a particular vibrancy.

HARVEST NOTE

A very warm spring brought forward the growing season. A mild summer but with minimal rain days, producing low yields.

TASTING NOTE

Deep crimson red with a concentrated nose of cassis, black olive and dried tobacco. The wine has a lovely energy amplifying the red fruits and liquorice characters framed by dark chocolate laced tannins. Classical structure and a perfect example of a Bordeaux style blend from the Gimblett Gravels.

TECHNICAL DATA

GRAPES: 49% Merlot, 34% Cabernet Sauvignon, 12% Cabernet Franc, 3% Malbec, 2% Petit Verdot

APPELLATION: Gimblett Gravels

PH: 3.57

ACIDITY: 6.24

ABV: 14%

AGING: 16 months in oak barriques, 18% new

UNIQUE SELLING POINTS

- Gimblett Gravels is known as New Zealand's best terroir for Bordeaux blends and Syrah
- The stony vineyard absorbs the day's heat and radiates it at night, helping ripeness.



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