



2023 Bridge Lane Sauvignon Blanc

Grape Varieties: 100% Sauvignon Blanc

Appellation: Marlborough, New Zealand

Harvest: March 2023

Fermentation: 27 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: Stainless steel

Bottling: April 2024, 2400 case equivalents (9L)

Vintage Notes:

2023 was a rollercoaster vintage in Marlborough with a wet start to the season before optimal dry and breezy weather returned one month prior to harvest. The wines are clean, expressive and of exceptional quality.

Color: Pale Straw

Tasting Notes:

Light-bodied, dry white wine with juicy acidity and flavors of citrus, grapefruit and freshly cut grass

Wine Analysis:

Alc/Vol: 12.0%

Acidity: 7.55 g/L

pH: 3.30

Residual Sugar: 3 g/L