



Staete Landt 2023 'Annabel' Marlborough Sauvignon Blanc

Viticulture

Six superb parcels of Marlborough Sauvignon Blanc are selected to form the Annabel Sauvignon Blanc. One particular small parcel is considered so special that it is barrel fermented for this 'Grand Cru' style wine. All parcels provide a unique expression; the ensemble delivers a range of vibrant flavours.

The spring season of the 2023 harvest caused a reduction in the number of bunches of Sauvignon Blanc per vine. Winemakers love this as it shifts the focus to quality instead of quantity. As per usual we carried out leaf removal around grape bunches to get optimal sun exposure on the fruit and air movement through the canopy. A calm and nicely dry summer followed through to harvest. This calm weather is important so we can spread out harvesting the various vineyard blocks and increase the 'hang time' for the blocks that will excel by just waiting a bit. All this resulted in a high quality crop harvested at perfect times. 2023 will be seen as a "typical Marlborough vintage" that gave us beautiful, clean fruit with optimum physiological ripeness, classy crispness and great intensity of flavours.

We always harvest each parcel of Sauvignon Blanc separately, providing us with an array of different flavours and structure. The first picks with their hallmark Marlborough herbaciousness and crisp acidity combine elegantly with the concentrated rich tropical fruit of the later picks.

Winemaking

Just as we treat each parcel differently in the vineyard, we also handle the fruit differently in the winery for the 'Annabel' Sauvignon Blanc. All parcels are fermented with different yeast strains, at different temperatures in order to emphasize the differences in fruit flavours and aromas. Obviously the barrel fermented parcel (under 10% of the volume) is special to us, we let it ferment and mature in barriques for some 5 months. Lees stirring these barrels further helps to create that small percentage of a creamy/'leesy' component. All this together elevates the Annabel to a Grand Cru, subtle but complex still very recognisably 'Marlborough' Sauvignon Blanc.



Wine analysis

Alcohol	: 12.5 %	Harvest Dates:	3 April – 7 April
Acidity	: 6.8 g/l	Brix:	: 21.5– 22.5°
pH	: 3.2		
Sugar	: <1 g/l		

Tasting Note

The classy Staete Landt 2023 'Annabel' Sauvignon Blanc has a luxurious aroma consisting of ripe nectarines, tropical and citrus characters. The palate has a creamy texture with abundant peaches and grapefruit flavours. Chalky & slaty characters, rounded off in an elegant mineral finish. This wine is drinking well from now onwards but will increase in complexity and reward cellaring for up to 5 years.