



DUCHESS SAUVIGNON BLANC

2024 Marlborough



VITICULTURE

The 2024 harvest delivered exceptionally expressive and vibrant Sauvignon Blanc fruit from the carefully selected Staete Landt vineyard blocks. Canopy management, including selective leaf removal, ensured optimal air circulation and light exposure, allowing the grapes to reach full physiological ripeness while retaining the trademark crispness and aromatic intensity. Strategic bunch thinning maintained quality over quantity, concentrating the flavours in the remaining fruit. Each parcel was harvested separately to capture the unique character of individual blocks, providing an array of textures and aromatic profiles. Overall, the warm and steady conditions leading up to harvest produced clean, lively fruit with lifted citrus and tropical notes, bright acidity, and the elegance and finesse that define Staete Landt Sauvignon Blanc.

WINEMAKING

Two portions of the Staete Landt vineyard were selected for this wine to ensure optimal delicacy and elegance. These portions were whole bunch pressed and fermented in 6 to 10 year old puncheons, with a selection of the best barrels retained longer than usual to support a subtle, oxygen-rich fermentation rather than impart oak flavour. Fermentation proceeded with indigenous yeasts in barrels left unsulfured and unprotected. A portion of the barrels underwent secondary malolactic fermentation, enhancing creaminess, texture, and complexity. The result is a Sauvignon Blanc of remarkable structure and depth, showcasing pure fruit, elegant weight, and the refined, layered character that defines Staete Landt.

TASTING NOTE

This unique Wild Barrel Ferment style Staete Landt Sauvignon Blanc is a wonderfully rich and complex wine, with layers of nutty, yeasty, and savoury characters that mingle seamlessly with vibrant tropical fruits and delicate grassy herbs. Minerality shines through, providing structure and depth, while lively acidity carries notes of lemon blossom across the mid-palate to the vivacious finish of cashew butter. On the palate, the wine is full-bodied, well-balanced, and textured, revealing a captivating interplay of richness and finesse. This elegant, voluptuous Sauvignon Blanc showcases pure fruit intensity, refined structure, and the distinctive European-style sophistication that defines Staete Landt.

WINE ANALYSIS

Alcohol: 12.97%
Acidity: 6.54 g/l
pH: 3.16
Sugar: <2 g/l

"A wild yeast, barrel-fermented, captivating white where minerality mingles with vibrant tropical fruits and grassy herbs. Lively acidity impacts lemon blossom on mid-palate to the vivacious finish of cashew butter."

94 Points - Tasting Panel