

Huia Vineyards Sauvignon Blanc Marlborough New Zealand 2023

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2023

GRAPE Sauvignon Blanc/Blend

GEOGRAPHY Not Europe

COUNTRY New Zealand

LARGER REGION South Island

SMALLER REGION Marlborough

Rationale

Although it seems like it has been around forever, Sauvignon Blanc was first introduced to New Zealand's Marlborough region only in 1973. Marlborough is uniquely shielded from storms on all sides and possesses a series of different subzones, most notably those of the southern Wairau's subzones (producing unmistakable cooler style wines with classic gooseberry, green/bell pepper, and other capsicum flavors) while the Northern Areas are generally home to riper, more tropical, rich citrus, and high tone stone fruit.

Over the years a few other new spots have been developed including the Awatere Valley (Maori for Fast Stream). Cooler and located south with more rolling hills than the plains of Wairau, this is an exciting zone worth following.

Founded by husband-and-wife duo Mike and Claire Allan in 1996, Huia Vineyards (pronounced "HOO-yah") is one of Marlborough's only producers dedicated to the production of minimal intervention, organically farmed wines. Unlike many other older wineries that have subsequently sold, Huia remains family-owned and operated today. Two estate vineyards provide grapes for their Sauvignon Blanc: The stony sandy loam soils of the estate Huia vineyard offer a tropical fruit profile while the clay-based soils of their nearby Winsome vineyard provide herbaceous notes, lime, and minerality to the wine.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID High

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Key Lime • Lemon • Lime • Grapefruit (W/Y) *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Gooseberry *Condition: Fresh*

STONE FRUIT Plum (Green/Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh*

TROPICAL FRUIT Mango • Melon (Green) • Starfruit • Passion Fruit *Condition: Under Ripe / Tart, Fresh*

FLORAL Magnolia • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Olive (Green) • Salad Greens • Spring Peas • Green Peppers

HERBAL Lemon Grass • Basil • Chamomile • Sorrel

OTHER SPICES Sassafras • Ginger Powder

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Neutral / Large Oak

OXIDATION/NUTTINESS Pinenut • Cashew • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact