

THE LOOP

MARLBOROUGH, SAUVIGNON BLANC

Tasting Vintage 2023

This delicate nose is incredibly complex, with layers of creamy lemon & lime curd, an almost spicy dried herb character and the reminder that this wine predominantly comes from Blind River with the typical, light mineral smokiness. Don't mistake delicate for lacking in concentration and interest as this wine has both in spades, as well as a light funky note that is now becoming synonymous with The Loop. Super vibrant, intense and "big" without being blousy, and an all-encompassing juicy softness that belies its delicate nose. All of this pulls through to the mid-palate where additional texture is added in the form of a creamy, smoky, slightly edgy citrus fruitiness, which blankets the whole wine. Complex? Oh yes. Concentrated? Definitely. Just so much going on in a glass of this wine, and with a finish that goes on and on and on.

THE LOOP IS 100% VEGAN FRIENDLY

The Vineyards

After the wettest winter since we planted our vineyard at Waverley, the cooler soil temperature resulted in a slightly delayed budburst. Spring itself was somewhat the opposite, being reasonably dry and warm, but with unusually high humidity levels. Growth was solid and healthy and, not wishing to tempt fate, we were again untroubled by frost due to Waverley's proximity to the coast. The warm, dry, humid weather continued through early summer, resulting in a solid flowering and fruit set. Though there was some disease pressure across the district due to the unusually high levels of humidity, Waverley remained completely clean thanks, in large part to our coastal location and our own natural fungicide – the ever-present wind. As with last year, February was unusually wet, and with that came concern about botrytis but, although March also had higher than average rainfall, Waverley remained free of disease. Often, the delay caused by a late budburst will be caught up during the season but, this year, that delay pulled right through to harvest and even extended slightly. No dramas at Waverley, though, and the fruit was delivered to the winery clean and ripe, as usual.

Winemaker Notes

As for so many years now, the fruit was harvested by our own crew and, subsequently, was picked at optimum ripeness for The Loop and, indeed all our wines. So, what is optimum ripeness? In a nutshell, it's picking the fruit at the right time to provide the correct balance of sugar, acidity and phenolics whilst most importantly having the right flavor profile to make the desired style of wine. All this feeds into the picking decision and makes it the most important decision we must make each year. And it's different for each of our wines, which, along with the variations is Terroir, is how we, essentially, make four wines from the same place that are completely different. After last year's increase in volume of old French oak used, we've pulled back to the same 10% used in recent vintages and are very happy with the result. We feel it adds just the right amount of weight and complexity.

Food Pairing

Matches spicy food Thai, Japanese, Indian, but works equally well with seafood, particularly oysters, as well as fat cheese.

Technical Details

Region	86% Blind River, Awatere Valley, Marlborough 14% Upper Awatere Valley Terraces, Marlborough	Yeast	63% X5 27% VL3 4% Sauvage 4% Alba Fria 2% Wild & Pure
Clone and Rootstock	62% Mass Select on 5C 24% Mass Select on Riparia Gloire 14% Mass Select on SO4	Residual Sugar	2.2g/L
Pick Date	86% on 8 th April 14% on 13 th April	pH	3.28
Fermentation	90% Stainless Steel (down to 10°C) 10% Neutral Oak Barrels at ambient temperature	TA	7.5g/L
		Alcohol	13%
		Suggested Retail	\$13.99



Our wines are certified under the Sustainable Wine Growing program (SWNZ) requiring the vineyard, winemaking and bottling to be sustainably certified.