

# Deep Down Sauvignon Blanc Marlborough Organic 2023



## Region

Marlborough is by far New Zealand's largest grape growing region with more than two-thirds of all plantings. First planted in 1873 it is known in the region by the Maori name, Kei puta te Wairau meaning 'the place with the hole in the cloud' due to its very high 2,410 sunshine hours a year. High sunshine and a dry growing season help to create the famous intense flavours. Generally, plantings are in two main valleys of Wairau and Awatere. Much of the land is alluvial river basin with well-drained soils that provide an ideal for Sauvignon Blanc and clay slopes better suited Pinot Noir and Pinot Gris.

## Producer

Deep Down Wines are a boutique Marlborough wine company, founded by Clive Dougall and Peter Lorimer, and is about honest wines made with care by a dedicated team. The wines are small batch, low-intervention, delicious and approachable. Deep Down is about trusting your gut feeling and intuition, the name reflects their decision to do what Clive and Peter believe by working organically and ethically. The name also speaks to the deep geographical roots in unique soils in a country and region known for its purity.

## Tasting Notes

An organic Sauvignon Blanc from a single vineyard site, made with its wild yeasts and partially fermented in old oak barrels. This wine has the character of a typical Marlborough but with the volume turned down giving notes of elderflower, citrus blossom. The long and slow ferment in steel and a little in some oak combined with partial malo-lactic conversion creates a smooth round mouthfeel and makes this a more complex wine than your average New Zealand Sauvignon Blanc.

## Food

A delightful wine to enjoy alone but it is also an excellent food wine. Pair with pad thai and aromatic curries, and a perfect match with many fish dishes.

### Technical Information

<b>Country</b>	New Zealand
<b>Region</b>	Marlborough
<b>Grape(s)</b>	Sauvignon Blanc (100%)
<b>Type</b>	White
<b>Style</b>	Aromatic
<b>Oaked Style</b>	Lightly oaked
<b>Body Style</b>	Medium bodied
<b>Sustainable</b>	Yes-certified sustainable

<b>Dry/Sweet Style</b>	Dry
<b>Alcohol Content</b>	12.5%
<b>Closure Style</b>	Screw cap
<b>Organic/Biodynamic</b>	Organic
<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes



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