

MOUNT FISHTAIL

MARLBOROUGH, NEW ZEALAND

‘SUR LIE’ SAUVIGNON BLANC 2024

Marlborough, New Zealand



Technical Notes

Given the predictable style of most Kiwi SB's, the decision was made to take this wine in a new direction. Fruit was harvested in the cool of the morning & softly pressed. It was then fermented slowly in steel tanks at cool temperatures to preserve the freshness and zing of Marlborough Sauvignon Blanc. Lees ageing (6 months) prior to bottling has developed mid-palate weight, adding to the wine's intense fruit characters. This Sur Lie process is the same as that employed in Sancerre and Bordeaux and has made a big difference in the wine quality. Several years ago, clonal material from Bordeaux was planted – primarily in Waihopai Valley - and that fruit is now being incorporated in this wine, giving it more complexity and layers than most Marlborough SB's (99% of which are made with Clone UCD1). Yields have been dropped as well - to below 5 tons/acre (less than half the average for the region). The idea is simply to produce a high quality, sophisticated wine of contrast and intrigue.

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About this Wine

Mount Fishtail Sauvignon Blanc “Sur Lie” is different from the 300+ labels currently in the market. One has to remember that more than 80% of all Marlborough SB's are made with fruit that is contract grown and contract processed. This means that there is little control over yield sizes, picking regimens, processing methods and winemaker manipulation. The fact that the vast majority of all Kiwi SB is made with a single clone, called UCD1, and is processed in the same way, with (often) over-cropped fruit, suggests that consumers are unlikely to tell the difference from one wine to the other, since they all taste so alike. In the end, the only thing that matters is price & press. Wines like this one, prove that there can be a stylistic renaissance for Marlborough SB and we think that this development of more mid palate texture, and the introduction of tropical notes from the Bordeaux clones, is the perfect solution for the American market.

Sur Lie aging allows the wine to rest on its lees—spent fermentation yeast cells—during maturation. This traditional technique enhances complexity by enriching the wine's aroma, flavor, and texture. It imparts subtle, savory notes of bread, grains, and nuts, while creating a fuller, rounder mouthfeel.

Wine Analysis

Alcohol: 13.50%
Acidity: 6.7 g/L
pH: 3.23
Free/Total Sulfur: 32/87 ppm
Res Sugar: 3.22 g/L

- ✓ **VEGAN FRIENDLY**
- ✓ **SUSTAINABLE**

Winemaker: Emmanuel Bolliger & Nicky Parish
Appellation: Wairau & Waihopai Valleys, Marlborough
Varietal: Sauvignon Blanc
Tonnes/Ha: 10T/Ha
Case Produced: 26,500 (12 x 750ml)
Filtration & Fining: Sterile
Filtration: 0.2 μ m
Clones: #Mass Selection
#Bordeaux 316 & 317

Scores / Reviews

"A classic, minerally-fresh style with ripe apple, angelica and pineapple characters. Mouth-watering acidity and satin texture on the palate."

94 Points - Decanter
91 Points - James Suckling
90 Points - Wine Spectator

Tasting Notes

Aromas of crisp apple, kiwifruit, passionfruit, and lemon peel leap from the glass, delivering vibrant fruit purity and length. Layers of capsicum, guava, and pineapple add exotic flair, while subtle creamy, breadly undertones from Sur Lie aging bring depth and harmony to the palate.

