

EARTHSONG

DILLON'S POINT

SAUVIGNON BLANC 2025

Marlborough, New Zealand

Technical Notes

Sourced from one, regeneratively farmed vineyard in the renowned Dillon's Point area of the lower Wairau. The vineyard is not tilled, extensive cover crops are used and sheep are run in the vineyard over winter to provide nutrients. During the growing season, the vines are shoot thinned to provide ideal fruit exposure and ripeness. Proximity to the ocean provides perfect night time cooling which helps to preserve the crisp acids and brininess. Fruit is the star of the show here, so this allows for winemaking that is relatively simple. Grapes are machine harvested when it's cool, to preserve their freshness. Fruit is then fermented in tank and matured on fine lees for 10-11 months, until bottling. Fining is done with, bentonite (like most Kiwi SB's) and as such, the wine is vegan friendly. The wine is cold stabilised, prior to bottling. Around 2,500 cases were made and less than 500 of these made their way to the US.



UPC CODE: 8 50037 77804 1

About this Wine

The real story about this wine is all about Dillon's Point, where this single vineyard creation hails from. Dillon's Point was first established shortly after the first settlers from the UK arrived. It was valued for its fertile, alluvial soils and proximity to the Opaoa River which allowed for ships to unload goods, back in the day. Soon after the first plantings of Marlborough Sauvignon Blanc were made in the 1980's, Dillon's Point became the focus for plantings because of the reliable yields and intensity of the fruit profile. Now some of the oldest plantings of Sauvignon Blanc, these nutrient rich soils result in the development of this most distinctive, intensely tropical style of Sauvignon Blanc. Master of Wine, Giles Cook (of Thistledown fame) is the architect of this vinous wonder and thought that an extended 'sur lie' ageing would help build the middle palate of the wine and add to its complexity. In a category that is largely plagued by sameness, it was important to create a wine that was unique, and which stood apart from the more typical, commercial style.

Wine Analysis

Alcohol: 13.0%

Acidity: 6.3 g/L

pH: 3.25

TSO2: 115 mg/l

Residual Sugar: 4 g/l

- ✓ **VEGAN FRIENDLY**
- ✓ **SUSTAINABLE**
- ✗ **ORGANIC**
- ✗ **BIODYNAMIC**

Vintage Conditions:

2025 marked the 50th anniversary of the first plantings of Sauvignon Blanc in the region. It was a generous and relatively easy growing season with good weather in November and December setting up the vines. While January was cool and cloudy, February and March were warm and dry and as a result the harvest conditions were excellent. Less concentrated than the 2024's but perhaps a little more aromatically expressive as a result.

Scores / Reviews

93 pts James Halliday

'Bursting from the gates, the '25 sings in yellow guava, mango skin and elderflower. So too does its filigree of shiso, fennel bulb and dotted white flower. There is a white corn creaminess, echoes of tropical fruit and scintillating acidity. It's wildly fragrant and well balanced, with some whipped meringue cream and that crisp crunch of fruit to finish. This has everything you want from a new-release Marlborough sauvignon blanc with pedigree.'

92 pts Wine Spectator

90 pts James Suckling

