

Deep Down™



Sauvignon Blanc

A very rare creation from Marlborough being wild fermented, 100% malolactic and only receiving a touch of sulphur at bottling. Old vines and silty soils (rather than gravels) ensure there is a talcy texture. A long 3 month ferment, malolactic and being raised in 35 year old puncheons means the fruit isn't high-toned and the acids aren't shouting. True to its origins but with nuance, drinkability and flow.

Deep Down™



Sauvignon Blanc

A very rare creation from Marlborough being wild fermented, 100% malolactic and only receiving a touch of sulphur at bottling. Old vines and silty soils (rather than gravels) ensure there is a talcy texture. A long 3 month ferment, malolactic and being raised in 35 year old puncheons means the fruit isn't high-toned and the acids aren't shouting. True to its origins but with nuance, drinkability and flow.

Deep Down™



Sauvignon Blanc

A very rare creation from Marlborough being wild fermented, 100% malolactic and only receiving a touch of sulphur at bottling. Old vines and silty soils (rather than gravels) ensure there is a talcy texture. A long 3 month ferment, malolactic and being raised in 35 year old puncheons means the fruit isn't high-toned and the acids aren't shouting. True to its origins but with nuance, drinkability and flow.

Deep Down™



Sauvignon Blanc

A very rare creation from Marlborough being wild fermented, 100% malolactic and only receiving a touch of sulphur at bottling. Old vines and silty soils (rather than gravels) ensure there is a talcy texture. A long 3 month ferment, malolactic and being raised in 35 year old puncheons means the fruit isn't high-toned and the acids aren't shouting. True to its origins but with nuance, drinkability and flow.

Deep Down™



Sauvignon Blanc

A very rare creation from Marlborough being wild fermented, 100% malolactic and only receiving a touch of sulphur at bottling. Old vines and silty soils (rather than gravels) ensure there is a talcy texture. A long 3 month ferment, malolactic and being raised in 35 year old puncheons means the fruit isn't high-toned and the acids aren't shouting. True to its origins but with nuance, drinkability and flow.

Deep Down™



Sauvignon Blanc

A very rare creation from Marlborough being wild fermented, 100% malolactic and only receiving a touch of sulphur at bottling. Old vines and silty soils (rather than gravels) ensure there is a talcy texture. A long 3 month ferment, malolactic and being raised in 35 year old puncheons means the fruit isn't high-toned and the acids aren't shouting. True to its origins but with nuance, drinkability and flow.