



TWO RIVERS

CONVERGENCE SAUVIGNON BLANC | 2023 | MARLBOROUGH

The name Convergence signifies the coming together of flavours from our Wairau and Awatere Valley vineyards.

WINEMAKER:

David Clouston

VARIETIES	Sauvignon Blanc
VINEYARDS	Valley East, Beaumont, Kilravock, Long Lane & Terrace
SUB REGION	Wairau & Awatere Valleys
SOIL TYPE	Silt over alluvial gravels
PH	3.28
TA	7.5 g/l
RS	2.6 g/l
ALCOHOL	12.7%



THE SEASON

This year's harvest stands out as one of the best in the past decade - allowing for perfect picking conditions.

The Indian summer, followed by a cooler autumn, allowed for an even, slower ripening period, producing highly concentrated fruit with distinctive flavours.

As a result, the wines are pure and powerful, with lifted aromatics, lively acidity and great energy.

HARVEST

The fruit was harvested from Wairau and Awatere Valleys early in the morning to ensure it remained cool and retained purity.

WINEMAKING:

Lightly pressed, the juice was fermented cool, predominately in stainless steel to maximise fruit purity and distinctive varietal character. A small portion was fermented in concrete egg tank and clay amphora to add a grainy texture to the palate. The wine was then aged on light yeast lees for three months to gain complexity and increase mouthfeel.

TASTING NOTES:

With its bright luminosity and a slight green-olive hue, this Sauvignon Blanc bursts with flavours of kiwi fruit, red capsicum, passion fruit, and gooseberry. The palate is powerful, concentrated, and energetic with a lingering, juicy, mouth-watering acidity, good balance, length, and purity of fruit.