

# Deep Down™

## Sauvignon Blanc

Organic, small batch, wild ferment, single vineyard Sauvignon Blanc from Marlborough. Soils are a mix of silt, clays and some river gravels giving the wine freshness and structure. Fermented with indigenous yeasts in a mix of stainless steel (65%) and old 500L barrels (35%) with half the wine going through malolactic fermentation. The goal here is to 'turn the volume down' and create a Sauvignon Blanc that is fuller and richer than the typical Marlborough Sauvignon Blanc.



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