

## DEEP DOWN SAUVIGNON BLANC

Mariborough
Sauvignon Blanc

Deep
Down

VINTAGE 2023

COUNTRY New Zealand

**REGION** Marlborough

APPELLATION Wairau Valley

WINE TYPE | White Wine

VARIETIES | 100% Sauvignon Blanc

ORGANIC Biodynamic, B Corp Certified, Vegan

VINEYARD A single vineyard located in Southern Wairau at the foothills of a small mountain

range (450m elevation).

**SOIL** A mix of silt, clays with some river gravels

VITICULTURE 2023 was fraught with challenges, including relentless rain and cyclones, but

ended on a high note with pristine fruit and ideal picking conditions.

VINIFICATION Fermentation with indigenous yeasts in a mix of stainless steel (65%) and old

500L barrels (35%).

**AGING** Fermented and aged for three months with a majority going through malolactic

fermentation.

**PRODUCTION** 3,669 cases produced

**BOTTLE UPC** 9421905788007

CASE UPC 9421905788045

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Deep Down is a refreshing new look at Marlborough founded by Peter Lorimer and Clive Dougall, who was Winemaker at Seresin Estate for 12 years where he produced Marlborough's first certified organic wine. They met at an opportune time as they were both looking to start a new project to celebrate distinct and delicious wines within an ethical and transparent business model.

The pair decided to celebrate Marlborough's diverse landscapes and work with families on the Wrekin & Ashmore farms. "We feel blessed to be working with people who share our philosophies and farm in tune with nature," says Clive. "After 14 years of being involved in organics and biodynamics you realize that to make exceptional wine we have to give back to our vines and soils. Wines of integrity come from great land, and that takes plenty of work, plenty of compost and plenty of biodiversity."

The team's focus is to deliver distinct yet classic wines full of personality; detail, restraint and balance are hallmarks. Clive's extended experience with the region and hands-off winemaking ensure they protect the expression of the fruit, rather than obscuring it with additions. Deep Down's wines are all fermented naturally by the vineyard yeasts that live on the grapes, which promotes the true character of the vineyard, while delivering increased depth, complexity and texture to the wines.

As of 2023, Deep Down is Certified B Corporation, a relatively young movement that in short, celebrates companies that are "doing the right thing." The process to get certified is long and there are a lot of criteria for receiving and keeping status. There are very few companies that go through the process, but the pair believed that becoming certified was a natural step as their main ethos has always been "to craft authentic wines that inspire and dispose of convention and chemical reliance".

Clive is the current Chairperson of Organic Winegrowers NZ, a role which involves working alongside the NZ Government and the Certification bodies to safeguard and validate the future of New Zealand's Organic Wine story.

The meaning of Deep Down is trusting your gut and intuition and following the path you truly believe in.