

SKYLEAF



SAUVIGNON BLANC

As any thankful farmer who works the earth will no doubt explain to those willing to listen, “Our footsteps on the fallen leaves and soil are reserved as a blessing to Mother Earth while we breathe in Father Sky.” It is in this nexus that life exists.

The history of wine in New Zealand appears rather brief, really only gaining traction in the 1960’s. However, settlers recorded the first plantings of grapes as early as 1819. Thankfully, the industry has developed quite a bit since then, so that no wine list is complete without wines from New Zealand; notably Marlborough Sauvignon Blanc. Skyleaf is the grateful name given to our gift from Marlborough, to all of us.

Vintner’s Note: “The nose is squeaky clean, showing vibrant tones of lime peel, grapefruit, lemongrass, green and orange mango, and star fruit. The palate offers so many fresh white flowers, with elements of wet stones, polished steel, and leafy herbs.”

Pairings: This wine can be enjoyed alongside pork, poultry, salads and especially fish. Don’t be afraid to throw a bit of fat or spice at this bottle of vino. This Sauvi can hold its own.

Technical information

- Vintage: 2023
- Appellation: Marlborough, New Zealand
- Vineyard sites: Two select parcels in the Wairau Valley
- Aging: Stainless steel
- Alcohol: 12.5%
- TA: 6.5
- pH: 3.6
- RS: 3.2



Marlborough Appellation: Section, lets please update to read, “Marlborough Appellation: The two paddocks that we farm in the Wairau Valley, in the Rapaura and Fairhall Subregions, deliver classic Marlborough flavors of tropical and citrus fruit. Both vineyards for Skyleaf are approximately 20 years old and deliver mature Sauvignon Blanc flavors tending toward texture and herbaceous characters in comparison to younger blocks. The soils are fertile yet free draining with high gravel count, aiding in giving the wine its hallmark acidity and crispness.

