

Eden Sauvignon Blanc

2024 | PISA

mora
CENTRAL OTAGO

Textural
Guava
Elegant

Vintage Notes

Spring started with a few cold and hardy frosts just before budburst at our Pisa and Cairnmuir sites. Slow shoot growth in October and November was followed by favorable flowering conditions, leading to even ripeness within bunches. Growth accelerated in December with a hot and dry summer. Frosts in March and April slowed sugar ripeness, leading to a prolonged harvest from 7 March to 30 April. Despite these challenges, we achieved clean fruit with good canopies. Development of flavour and tannin was slower than sugar accumulation, but holding our nerve and leaving our healthy blocks to develop flavour resulted in a beautifully rounded vintage.

Winemakers Notes

A single-site wine, our 2024 Eden Sauvignon Blanc expresses the purity and vibrancy of Central Otago. Distinctive aromas of guava, green pea, and blackcurrant leaf leap from the glass, showcasing the hallmark varietal character of the region. The palate is layered and refined, with a mineral backbone and elegant texture. Six months in neutral French oak has added subtle complexity and depth, enhancing the wine's natural freshness and drive.

Vineyard

Eden (Pisa subregion) - 100%

Vines: own rootstocks, certified organic

Aspect: flat and level river terrace created by glacial activity

Row orientation: north/south

Soil: fine silt loam over schist based alluvial gravels

Vine age: 31 years

Trellis system & pruning: VSP, spur

Vinification

Hand-picked in the cool of the morning and whole bunch pressed. The juice was settled overnight in tank, then split for fermentation: half was racked to neutral barrels with some solids and fermented with wild yeast; the remainder was fermented in stainless steel. The barrel portion was aged for six months with fortnightly stirring before final blending.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	TA	Alc	pH	Residual Sugar
Eden - Pisa	2 April 2024	2 December 2024	79 x 96 cases	7.4	13.4%	3.06	3.2g/l

mora.co.nz

Central Otago Interludes
@morawinesandartisankitchen  