

Old Vine Sauvignon Blanc

2024 | PISA

mora
CENTRAL OTAGO

Elderflower
Fresh Pear
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

The 2024 Mora Old Vine Sauvignon Blanc shows vibrant fruit intensity with layers of stonefruit, guava, passionfruit and a hint of fresh garden peas. The palate is bright and zesty, offering a citrus-driven freshness balanced by a subtle creaminess on the finish. Extended lees aging in both barrel and tank has added texture and depth, giving the wine a refined weight and complexity. As always, the old vines - producing naturally small bunches and berries - contribute to the wine's impressive concentration and length.

Technical Notes

Composition: 100% Sauvignon Blanc

Vineyard Aspect: Flat and level river terrace created by glacial activity

Vines: 31 years old (planted 1993)

Row Orientation: North-South

Soil: Fine silt loam over schist-based alluvial gravels

Vinification

The fruit was hand-harvested in the cool of the morning to preserve freshness and aromatic integrity. After destemming, the grapes were gently pressed, and the juice was settled for 48 hours before being racked cleanly into stainless steel for fermentation. A specific Sauvignon Blanc yeast strain was co-inoculated to enhance purity and varietal expression. Post-fermentation, the wine remained on lees in tank for three months to build texture and complexity. It was then racked, stabilised and bottled.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Alc	TA	pH	Residual Sugar
Eden	2nd April 2024	15th October 2024	409 x 96 cases	13.7%	7.8	3.1	3 g/l

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