



TWO RIVERS

CONVERGENCE SAUVIGNON BLANC | MARLBOROUGH | 2024

The name Convergence signifies the coming together of flavours from our Wairau and Awatere Valley vineyards.

WINEMAKER:
David Clouston

VARIETIES	Sauvignon Blanc
VINEYARDS	Valley East, Long Lane & Terrace
SUB REGION	Wairau & Awatere Valleys
SOIL TYPE	Silt over alluvial gravels
PH	3.21
TA	7.5 g/l
RS	2.3 g/l
ALCOHOL	13.4 %

THE SEASON

The 2024 growing season was exceptional. A mild spring, a classic, typically dry Marlborough summer saw mild sunny days. These ideal conditions allowed the grapes to reach peak ripeness while preserving freshness. As a result, the fruit was highly concentrated with distinctive flavours, and the wines produced are pure, with lifted aromatics, lively acidity, and great energy.

HARVEST

The fruit was harvested from Wairau and Awatere Valleys early in the morning to ensure it remained cool and retained purity and fruit intensity.

WINEMAKING

Lightly pressed, the juice was fermented cool, predominately in stainless steel to maximise fruit purity and distinctive varietal character. A small portion was fermented in concrete egg tank and clay amphora to add a grainy texture to the palate. The wine was then aged on light yeast lees for four months to gain complexity and increase mouthfeel.

TASTING NOTES

The nose immediately captivates with a fragrant burst of citrus intertwined with bay leaf and a delicate hint of sea spray. This Sauvignon Blanc has a bright luminosity with a slight green-olive hue and flavors of guava, gooseberry, preserved lemon peel, underpinned with delicate floral and herbaceous notes. The palate is powerful, concentrated, and energetic with a lingering, juicy, mouth-watering acidity, good balance, length, and purity of fruit.

