

## Nutcracker Single Vineyard Sauvignon Blanc, Walnut Block

Marlborough, SI, New Zealand



<b>Product code</b>	WBo6ZZWC
<b>Grapes</b>	Sauvignon Blanc
<b>Country</b>	NEW ZEALAND
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Walnut Block Winery
<b>Vintage</b>	2024



Organic



Vegan



Vegetarian



WALNUT BLOCK  
WINES

### Producer

Founded in 2005, Walnut Block is the vision of brothers, Clyde and Nigel Sowman with Clyde in managing the overall project and Nigel responsible for the development of the estate's organically farmed vineyards. The first vines were planted in 1996 on the alluvial deposits of the renowned Wairau Valley in Marlborough where the combination of free draining soils, sunshine hours and temperate climate provide an excellent backdrop for the production of high quality, cool climate grapes that have both natural intense fruit flavours and refreshing acidity. For the whites, the Collectibles Sauvignon Blanc is fermented in stainless steel whilst the Nutcracker Sauvignon is made 70:30 tank and barrel and the Nutcracker Chardonnay is fermented and aged in 500 litre demi-muids. Open top fermenters are used for the reds with further ageing in French barriques, 9 months for the Collectibles and 12 months for the Nutcracker.

### Tasting Notes

Handpicked from our oldest vines, this limited release Sauvignon Blanc displays delicacy and finesse while capturing the intense characters Marlborough is famous for. Concentrated aromas and flavours of tropical fruits and ripe citrus are revealed on a richly texture palate. Fine acidity gives the wine beautiful balance and length.

### Viticulture

Certified Organic by BioGro New Zealand. Located in Marlborough's premium Rapaura sub region the grapes are grown on the Scott Henry divided canopy system which provides excellent sunlight penetration without leaf plucking. The vines are shoot thinned to maintain low yields and ensure even ripening.

### Winemaking

The grapes are handpicked then gently whole bunched pressed. 30% is fermented in old barrel using wild yeasts giving the wine greater depth and complexity. 70% is fermented in stainless steel using cultured yeast to capture the lively fresh aromas and fruit purity. Extended yeast lees contact adds weight and richness to the palate. Cellaring potential – drinks well now and will mature gracefully over several years.

## Awards



## Ratings

## Reviews

### **2024 Nutcracker Sauvignon Blanc**

*4.5 Stars, Michael Cooper MW*

Bright, light lemon/green, it is mouthfilling showing considerable complexity, and a tight unfolding, it should be at its best mid-2025+

### **2021 Nutcracker Sauvignon Blanc**

*Real Review, Bob Campbell MW (#3 of 102 taste*

*Intense, flavoursome sauvignon blanc with good and savoury characters supported by ripe acid*

*98pts*

*Winestate Magazine, Michael Cooper MW*

Certified organic, this youthful Wairau Valley yeasts and partly barrel-fermented. Weighty, tropical fruit flavours, balanced acidity, and

*GOLD 2022 Aotearoa Organic Wine Awards*