

MIHA



SAUVIGNON BLANC 2024

Marlborough, New Zealand

Technical Notes

Harvested at optimal ripeness, the grapes are first destemmed, before being gently pressed to preserve their delicate flavors. Clonal selection used here is 100% Clone #UCD1. Different vineyard parcels are harvested separately and fermented as such. Fermentation occurs in stainless steel tanks at controlled temperatures to maintain freshness and vibrant acidity. The wine sits on its lees for roughly 3-4 weeks and is stirred gently and frequently in an effort to broaden and soften the mid palate. Stabilization, filtration and fining took place in July and the finished wine was bottled in early August. This is the first vintage of MIHA and 35,000 cases were made. It is worth noting that the entire project is certified as sustainable and the sustainability certification seal appears on the back the label.

About this Wine

MIHA Sauvignon Blanc stands as a tribute to the enduring legacy of the humpback whales within New Zealand's cultural tapestry. Each bottle celebrates this incredible journey, honoring the timeless connection between the land, the sea, and the majestic creatures that traverse the Humpback Highway each year, from Antarctica to Tonga and French Polynesia. Through our wine, we invite you to share in this magical spectacle and the rich heritage it embodies, savoring the flavors that are as captivating and unforgettable as the whales themselves. This wine is crafted from fruit grown in our upper Wairau Valley vineyards in Marlborough. This region's warm days and cool nights, combined with stony, alluvial soils, yield grapes with bright citrus and subtle tropical notes, capturing the essence of Marlborough's unique terroir.

UPC Code: 8 57060 00846 6

Wine Analysis

Alcohol: 13.5%
Total Acidity: 6.9 g/l
Residual Sugar: 2.9 g/l
pH: 3.15 g/l
Free/Total Sulfur: 30/106 ppm

- ✓ **VEGAN FRIENDLY**
- ✓ **SUSTAINABLE**
- ✗ **ORGANIC**
- ✗ **BIODYNAMIC**

Winemaker: Emmanuel Bolliger & Nicky Parish

Appellation: Upper Wairau

Tonnes/Ha: 12T/Ha

Case Produced: 35,000 (12 x 750ml)

Filtration & Fining: Sterile

Filtration: 0.45 µm

Clones: #Mass Selection

Tasting Notes

Miha Sauvignon Blanc opens with enticing aromas of lime, grapefruit, and passion fruit. On the palate, it delivers a lively burst of citrus flavors, enhanced by hints of pineapple and guava. The wine's crisp acidity and clean, mineral finish create a refreshing experience, ideal for pairing with seafood, salads, and light dishes.

Scores/Reviews

93pts Wine Orbit by Sam Kim

"It's fabulously expressed on the nose, showing kiwifruit, green rockmelon, kaffir lime and jasmine aromas, leading to an intensely flavoursome palate offering excellent vibrancy and length. At its best: now to 2027. June 2024"

89pts Wine Spectator

