



Cloudy Bay

Widely regarded as New Zealand's benchmark Sauvignon Blanc, Cloudy Bay has set the global standard for Marlborough's signature style since 1985. The 2024 vintage continues that legacy with remarkable precision, elegance and freshness.

CLOUDY BAY
NEW ZEALAND



Sauvignon Blanc 2024

Marlborough, New Zealand

Region and Vineyards

Marlborough's cool, very sunny climate pairs long, dry ripening with brisk nights, preserving acidity while layering **citrus-herbal** intensity. In 2024 the season was exceptionally dry—**the driest 10 months on record**—with drought declared in mid-March; cooler late-summer nights slowed ripening and helped retain balance. These conditions delivered pristine fruit and allowed block-by-block picking at optimal maturity.

Cloudy Bay sources largely from the **Wairau Valley floor**, a former riverbed of free-draining **gravelly** soils ideal for Sauvignon Blanc. Key parcels include the **Estate**, **Motukawa**, **Widow's Block**, **Red Shed** and **Mustang** vineyards, blended for tension, aromatic purity and a discreet saline edge emblematic of the house style. Regional context: Marlborough remains New Zealand's flagship for Sauvignon Blanc, defined by high sunshine hours, marked diurnals and diverse sub-regional sites.

Winemaking

Harvest parcels were pressed gently to free-run juice, **cold-settled** and racked for fermentation primarily in **stainless steel** to safeguard clarity and drive. A portion fermented with **wild yeast** to build subtle savoury layers, while about **1.5%** was fermented at warmer temperatures in **large-format oak vats** for a fine, textural thread.

Blending was stringent: **81** individual portions were assessed and **55** selected for the final cuvée. Bottling analytics underline the poised profile—**13.5%** alc., **pH 3.1**, **TA 6.7 g/L**—delivering a wine that is vivid yet composed, with a polished, saline finish.

Alcohol :13,50 %

Composition: 100% Sauvignon
Blanc



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Sauvignon Blanc 2024

Tasting Notes

- **Color:** Pale straw with green glints; bright and limpid.
- **Aroma:** Restrained at first, then opening to citrus, lime leaf, apricot and orange blossom, with the tropical register dialled back versus recent vintages.
- **Palate:** Mouthwatering intensity: subtle passionfruit woven with citrus and white stone fruit, accents of makrut lime, pink peppercorn, hibiscus and pink grapefruit. A refreshing saline edge and fresh-squeezed lemon acidity stretch the long, concentrated finish.

Did you know?

Cloudy Bay was founded in **1985** by David Hohnen (of Cape Mentelle) and named for the bay charted by **Captain James Cook** in 1770—its "cloudy" appearance caused by river-borne sediment after floods. Today the estate is part of **LVMH**.

Wine Pairing Ideas

- **Fresh oysters with mignonette:** Briny sweetness mirrors the wine's saline snap; citrus lift refreshes the palate.
- **Goat's cheese and herb tart:** Zesty acidity cuts richness while green notes chime with herbs.
- **Thai prawn salad with lime and lemongrass:** Bright citrus and aromatic herbs resonate; crisp structure cools gentle heat.
- **Grilled asparagus with almond and lemon zest:** Mineral line and peppery nuance complement vegetal bitterness and nutty crunch.

Wine Spectator (WS) : 93 Points (2024)



Sleek, seamless and expressive, with notes of ruby grapefruit, Key lime, mango puree, salted and preserved lemon, and lemon basil, plus details of fresh sea salt, all on a mouthwatering frame. Shows plenty of intensity on the long, expressive finish.

James Suckling (JS) : 92 Points (2024)



Consistently delicious with sliced-apple, gooseberry and lime character. Some grass too. Medium body, creamy texture and a fresh finish. Fortieth vintage of this wine.



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Sauvignon Blanc 2024



Vinous (Antonio Galloni) (VN) : 90 Points (2024)

The 2024 Sauvignon Blanc has an addition to its label—the 40th vintage. Yes, it was 40 years since the first Cloudy Bay Sauvignon burst onto the scene. Now, it's a much bigger operation covering more than 400 hectares, but it still maintains its exclusivity. This sweetly fruited expression offers all that juicy tropical flavor we've come to expect from Marlborough, with layers of green capsicum and elderflower coursing through its mid-palate. It is silky and balanced, with succulent flesh built through its core and a line of fresh, drawn-out acidity keeping this going on the medium-length finish.



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