



Introducing Massey Dacta Sauvignon Blanc 2023

As kids; the farm was all about that big red tractor which captivated our imaginations. The real name was such a mouthful that from our earliest memories it was known as the Massey Dacta. This wine is a tribute to the fantastic memories we had growing up in rural New Zealand; and of course – the Massey Dacta!!

Vintage: It was a tough season on the farm, with a promising spring with little frost pressure and a good flowering. Once into the growing season we seemed to have inclement weather patterns that kept us on our toes keeping ahead of the weather pressures. We had a great ripening period with good flavour development through autumn and were able to harvest some smart parcels of fruit through out the region.

2023 Model: With the colour of freshly cut green straw, this Massey Dacta Sauvignon Blanc 2023 shows ripe nettles, lemon, limes and guava notes complementing a palate of ripe herbal characters and subtle tropical nuances with generous mouthfeel. There is plenty of flavour and a finish that is both rewarding and refreshing. Super stuff!!

Winemaking: Machine harvested fruit went straight into tank to ferment with neutral yeasts to maintain distinctive vineyard characters. The young wine was then left on light lees to further develop weight and complexity until being blended together then prepared for bottling.

alc: 12.5%
rs: 3g/l RS
ta: 3.2
ph: 8

Winemaker/Tractor driver/Owner

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