

# MASSEY DACTA

**Year Founded:** 1988

**Region:** Marlborough,  
New Zealand

**Founders:** Owen & Wendy  
Glover

**Winemaker:** Ben Glover

**Fun Fact:** The name "Massey Dacta" comes from how the Glover children mispronounced their big red Massey Ferguson tractor, which was central to their life on the farm.

**-Certified Sustainable, Organic-**

The Glover Family's vineyard is located in the Dillons Point sub-region, of Marlborough. Only 3km from the sea, along the banks of the Opaoa River. The soils are fertile, Kaiapoi silt loam. But more importantly, is the whitebait running past the front door along with crayfish and paua a short ride on the Massey Ferguson 135 tractor down the road. The vineyard is planted with Sauvignon Blanc, Chardonnay, Riesling and Pinot Noir - perfect wines to match with food we are lucky enough to forage from our farm surrounds. The eldest son Ben went off to winemaking

school and earned his stripes working for brands over the years such as Wither Hills, Lindeaur, Corbans and Mud House, with always a dream to return to the family farm and the Ferguson tractor. Nowadays, Ben runs the family winemaking operation, Glover Family Vineyards, along with his wife Susie, their four (yes another lot of four) free range children. He is aided by his two youngest siblings, Lucy, her husband Francis, and Jack along with his partner Georgie, and all their brood, 9 in total. Most of Owen's time is now mostly spent in the shed fixing the machinery that his grandchildren routinely break whilst out on the farm. He likes to instill in them all, the lessons of the land; being resourceful, observant and patient. Owen still gets on the tractor and tools, he is the active manager running the farm, although he is always up for a tractor ride with his grandkids.



## Sauvignon Blanc 2024

A classically crisp and dry New Zealand Sauvignon Blanc. The grapes for Massey Dacta come from the organically farmed estate vineyards at Zephyr as well as some sourced fruit from their like-minded neighbors. Traditional white wine fermentation in stainless steel.

**91 Points – James Suckling** – “Gooseberries, limes, grass and brine on the nose. The palate is medium- to full-bodied and nervy, with tightly wound fruit and a vertical, citrus-infused finish.”