▲ 2022 SAUVIGNON BLANC

ORIGIN

Waihopai Valley, Marlborough, New Zealand.

VINTAGE

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October. Early season varieties flowered rapidly while later season varietals were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe.

Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

WINEMAKING

The preservation of aromatic and fruit flavours from the vineyard through to the winery is of the utmost importance in our Sauvignon Blanc. The fruit is field destemmed before being gently pressed into stainless steel tanks. The juice is fermented at cool temperatures with selected yeast strains aimed at developing a full flavour spectrum: from green and citrus notes to riper, more tropical flavours.

ANALYSIS

Alcohol	13.0%
pH	3.23
Titratable Acidity	7.3g/L
Residual Sugar	3.2g/L
Vegan Certified	

TASTING NOTE

An expressive bouquet of lime zest, punchy herbs and gooseberry. The fleshy fruit core is focussed by a backbone of lively acidity, carrying classic varietal characters to a lengthy finish.

FOOD MATCHING

The combination of the fresh acidity and delicate palate of this wine will lend itself well to seafoods and salads. Try alongside oysters with a mild vinaigrette, or a crab and artichoke salad.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.