

Sauvignon Blanc 2022

AMISFIELD



GROWING SEASON

A mild winter and spring provided ideal conditions at budburst and for flowering into December. No real wind or frost events allowed for excellent vine health and growth, with the strongest canopy we'd seen for years. The season was shaping up to be warmer than average, with expectations of an earlier start date to harvest, however the heat dropped off and a timely rainfall in the beginning of February returned us to our historical mean start date. During harvest we enjoyed extremely settled weather providing a wonderful picking window to bring in clean fruit of exceptional quality across the estate.

VINEYARD

The majority of our Sauvignon Blanc vines are planted in the shallow sandy loam soils on the gently sloping top terrace above the winery, with a small portion growing on the more fertile flats below.

WINEMAKING

The grapes were harvested over a two-week period according to their flavour and aromatic profile using a combination of hand and machine harvesting. Individual parcels of fruit were destemmed and fermented separately at cool temperatures in stainless steel tanks, using selected yeasts. A small component was barrel fermented and blended in for texture.

TASTING NOTES

Intensely aromatic with ripe passionfruit and tropical notes leading the way, the wine shows great concentration and drive, with a juicy finger lime and citrus focused mid palate framed with bright acidity. The majority of fruit was cool fermented in stainless steel, with a small component of barrel fermented wine blended in for texture.

HARVEST COMPOSITION

Brix 22.50 -23.00
pH 3.10
Titratable Acidity 8.80 g/L

WINE COMPOSITION

Residual Sugar 3.50g/L
Titratable Acidity 8.20 g/L
Alcohol 13.50%

Vine Age

17-23 years (planted 1999-2005)

Clone

MS UCD 1

CENTRAL OTAGO