

Sauvignon Blanc 2022

Region Marlborough, New Zealand

Vineyards Wairau Valley - Varying depth of alluvial silt loam over grayel, well drained.

Viticulture Viticulturist - Adam McCone

Vertical shoot positioning, shoot and bunch thinning to restrict yield.

Winemaking Harvested at peak flavour maturity from our estate and grower

vineyards across Marlborough. Gentle juice extraction, cold settled and fermented in stainless steel tanks with a range of aromatic yeasts.

Winemaker Wendy Stuckey & Emily Gaspard-Clark

Technical Pick dates: 23 March - 8 April 2022

> 19 - 22 Brix Brix Alcohol 12 5%

Vintage

Near perfect weather patterns over the flowering period and through December resulted in even crops and healthy canopies to ripen the fruit. The weather took a turn in February with above average rainfall and cooler temperatures for the month. Perfect ripening conditions then ensued through the remainder of the month and into March. Daily monitoring of our vineyards over the period of harvest was key to maintaining wine quality

throughout the season.

Citrus, sweet kaffir lime with hints of fresh herbs. Aroma

Palate Juicy and crisp, this wine is layered with stone fruit giving generous

length of flavour.



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