

SAUVIGNON BLANC 2022

Marlborough, New Zealand Region

Vinevard Single vinevard. Waihopai Valley - alluvial stony silt loam, very well drained.

Viticulture Viticulturist - Adam McCone

Vertical shoot positioning, shoot and bunch thinning to manage yield per vine and to open the canopy to increase light exposure and air movement.

Wendy Stuckey and Emily Gaspard-Clark. Winemakers

Harvested at peak flavour maturity from our estate vineyards. Gentle juice Winemaking

extraction cold settled and fermented in stainless steel tanks with malolactic

fermentation.

Near perfect weather patterns over the flowering period and through December Vintage

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

3-4 March and 1 April 2022 Technical Pick dates

> 17 - 17.5 Brix Brix

Alcohol 90%

Hints of fresh herbs with layers of citrus lime and ginger. Aroma Bright and lively with mandarin and green apple flavours. Palate

Naturally crafted to be lower in alcohol. A light, refreshing easy choice.





