



CRU

WAIRAU SAUVIGNON BLANC 2022

Season Summary

Excellent conditions over flowering in spring led to moderate crops and even fruit set. A relatively dry summer without big heat spikes prior to some rain towards the end of February which replenished the soil moisture levels. Beautiful autumn conditions rewarded a later harvest date resulting in perfect ripeness levels, vibrant acidity and concentrated flavours.

Viticulture

Mature vines from the stony soils around Marlborough's Renwick township blended with select parcels from a heritage vineyard in Dillons Point and a hillside vineyard in the Southern Valleys. Harvested 20 - 31 March 2022.

Winemaking

A combination of hand and machine picked fruit. Fermented in stainless steel at both cool and steady temperatures with cultured yeasts to maintain good flavour and aromatics with small portions fermented in oak fuders. Wines were left for six months on full lees to continue palate weight development. Integration of the oak components with the stainless steel built mid-palate texture and integrated the various expressions of terroir.

Tasting Note

Vivid aromas of blackcurrant leaf, lime and meadow flowers. A complex, energetic palate of citrus, white peach and elderflower with lovely weight finishing with a distinctive briney mineral character.

Chemical Analysis

Alcohol: 12.5%

TA: 7.2 g/l

Ph: 3.34

Suitable for Vegetarian/Vegan: Yes

