



2022 DELTA BARREL FERMMENTED SAUVIGNON BLANC

A TEXTURAL AND COMPLEX MARLBOROUGH SAUVIGNON BLANC, WITH FLAVOURS OF PASSIONFRUIT, MANGO AND COFFEE BEAN.

WINEMAKER Heather Stewart	ALCOHOL 12.5%	RESIDUAL SUGAR 1.14g/L
ACIDITY 6.2g/L	PH 3.27	VEGAN FRIENDLY



TASTE PROFILE

COLOUR: PALE STRAW

NOSE: ELEGANT, AROMAS OF TROPICAL FRUITS AND A HINT OF RIPE LEMON ON THE NOSE.

PALATE: THE PALATE IS FOCUSED AND COMPLEX WITH FLAVOURS OF BLACKCURRANT, TROPICAL GUAVA AND COFFEE BEAN. THE FINISH SHOWS SUBTLE MINERALITY FOR A REFRESHING MOUTHFEEL.

FROM THE LAND:

Fruit for this barrel fermented Sauvignon Blanc is sourced from select vineyards in the lower Wairau Valley in Marlborough, near to the coast.

The lower Wairau Valley terroir has deep, fertile, free draining soils that are full of nutrients. Creating the perfect formula for growing delicious, concentrated flavours and aromas for our Sauvignon Blanc grapes.

Ripening steadily throughout the growing period, the fruit was continually monitored until a balance of flavour, acidity and physiological ripeness was reached.

TO THE WINERY:

During a cool evening, the vineyard was harvested and the grapes quickly transported to the winery

where they were immediately destemmed and pressed.

After settling, the juice was racked into seasoned oak barriques and fermented both naturally and through inoculation with selected yeast strains.

This Sauvignon Blanc was aged for eight months with regular barrel stirring before undergoing a second partial malolactic fermentation. Only the finest barrels were selected for final blending before the wine was prepared for bottle.

FLAVOURS & FOOD:

This refined Marlborough Sauvignon Blanc has tropical notes of mango, passionfruit with elegant vanilla and clove.

This wine makes for an ideal match with a fresh chicken salad or pork roast.

www.deltawines.co.nz

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