



# 2022 HATTERS HILL SAUVIGNON BLANC

A BRIGHT AND OPULENT WINE WITH WITH NOTES OF TROPICAL PASSIONFRUIT WITH A MINERAL FINISH

<b>WINEMAKER</b> Heather Stewart	<b>ALCOHOL</b> 12.5%	<b>RESIDUAL SUGAR</b> 1.25g/L
<b>ACIDITY</b> 8.3g/L	<b>PH</b> 3.53	<b>VEGAN FRIENDLY</b>



## TASTE PROFILE

**COLOUR:** PALE GREEN

**NOSE:** PUNGENT AROMAS OF TROPICAL FRUITS, GRAPEFRUIT AND PASSIONFRUIT.

**PALATE:** A BRIGHT AND OPULENT WINE WITH COMPLEX LAYERS OF FLESHY STONEFRUIT, GRAPEFRUIT AND A SALTY MINIRAL FINISH.

## FROM THE LAND:

Selected from a single vineyard in the Dillons Point area of Marlborough. Close to the ocean, this sub-region experiences long hot days balanced by the effect of cooling sea breezes at night.

The 2022 vintage started with cool spring weather which extended the length of flowering, leading to open bunches. A long and hot growing season led to lower crop levels with increased intensity of expressive tropical characteristics.

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 machine harvested and the grapes quickly transported to the winery where they were destemmed and pressed.

After settling, the juice was fermented at cool temperatures and racked off lees quickly to retain the vibrant fruit flavours and freshness of this Sauvignon Blanc.

Heather then selected her favourite components from this vineyard to produce our flagship Hatters Hill Sauvignon Blanc.

## FLAVOURS & FOOD:

A bright and complex wine with stonefruit characteristics and a salty, mineral finish.

An ideal match with pan-fried scallops, or soft goats cheese salad.

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