



2022 DELTA SAUVIGNON BLANC

AN INTENSE AND OPULENT SINGLE VINEYARD SAUVIGNON BLANC, RICH IN WHITE CURRANT, TROPICAL FRUITS AND DELICATE OYSTER SHELL NOTES.

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 2.59g/L
ACIDITY 8.4g/L	PH 3.28	VEGAN FRIENDLY

TASTE PROFILE

COLOUR: PALE GREEN

NOSE: ELEGANT, AROMAS OF WHITE CURRANT, CITRUS AND MINERAL OYSTERSHELL.

PALATE: AN INTENSE AND WEIGHTY PALATE SHOWING TEXTURAL LAYERS OF TROPICAL FRUITS, FRESH CITRIS PEEL WITH A CRISP, MINERAL 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.

FLAVOURS & FOOD:

The 2022 Sauvignon Blanc has an elegant and structured palate, with intense aromas of grapefruit, lemon zest and a hint of sea salt.

An ideal match with pan-fried scallops, soft Goat's cheese or Marlborough mussels.



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