



PYRAMID VALLEY

NEW ZEALAND



2022 MARLBOROUGH SAUVIGNON +

Variety/Blend

98% Sauvignon Blanc, 2% Pinot Gris

Season Summary

A cooler season, with higher than average rainfall over the growing period resulting in lush, healthy canopies. The weather became dry and stable in late March/April which allowed for picking of clean, ripe fruit.

Viticulture

Sourced from three certified organic vineyards - primarily the Churton vineyards in Marlborough as well as Porters (Bellbird) and the Good Family vineyard in North Canterbury.

Harvested: 31 March - 9 April 2021

Winemaking

66% tank fermented, 15% fermented in concrete tulips, 17% fermented in old barrels and 2% skin fermented. Skin fermentation and partial malolactic fermentation are used to help naturally balance the acidity of Sauvignon Blanc while still showing the freshness and vibrancy the variety is known for.

Tasting Note

Pale lemon hue. Aromas of fresh meadow flowers with grassy undertones with some ripe tropical fruits. Vibrant palate of gooseberry and passionfruit with savoury meadow herbs and a lovely dry saline finish.

Chemical Analysis

Alcohol: 13.5% pH: 3.15 TA: 7.0 g/L SO₂: 117ppm

Suitable for Vegetarian/Vegan: yes

