



Brix at Harvest 21.5 average

Analysis at bottling

pH 3.25
T.A. 7.6 g/l
RS 3.8 g/l
Alcohol 12.5%

Viticultural Practise

Planting Density 2.5 × 1.5m rows
Trellis system 2 Cane VSP
Yield 7.4 tonne/ha



Sauvignon Blanc — 2022

Native Country: Bordeaux, France

Plantings Worldwide: 230000 acres/91000 hectares
- France, New Zealand, Chile, South Africa, Australia, Rumania and more.

While initially recognized as an integral part of white Bordeaux wines, Sauvignon Blanc made its way into Marlborough in the 1970s and quickly rose to worldwide wine glory with its punchy, zesty, never-before-seen style.

Vineyard Sites

This Sauvignon Blanc was drawn from 4 vineyards located around Renwick in the Wairau River Valley. Whilst all have their own characteristics, they share in common the Wairau plains, gravel-rich, free draining and devigourating soil profile. This classical Marlborough terroir is critical in achieving the smaller berries and lower cropping levels needed to produce premium Sauvignon Blanc.

Vinification

The grapes were machine harvested in the cool of the morning, cold settled and cool fermented in stainless steel tanks. The wine is left on its lees to develop that textural creamy mid-palate, before being blended with a small oak component and bottled ready for summer.

Tasting Notes

A classic Marlborough Sauvignon Blanc; all passionfruit, grapefruit, elderflower and flowering blooms on the nose. To taste, it has passionfruit and guava, aromatic herbs, lemon thyme and sage with hints of white flowers. It's full and generous in the mouth, yet crisp, refreshing and dry with just a hint of salty minerality on the finish.

Awards and Accolades

Gold Medal - China Wines and Spirits Awards 2022

92 Points - Wine Spectator, MaryAnn Worobiec

“Luscious and expressive, with terrific concentration to the ripe peach, passion fruit and yuzu flavors on a sleek and juicy frame. Drink now.”

92 Points - Candice Chow - Raymond Chan Reviews

92/100 Premium - Cameron Douglas, Master Sommelier

“Classic bouquet with a distinctive fresh herb, citrus, apple and tropical fruits bouquet. Flavours and textures of lemon and green apple, nettles and tropical fruits, fresh green herbs stony mineral qualities with a lick of salt on the finish. Balanced and well made for summer 2023 drinking through 2026.”

4.5 Stars - Canvas Magazine - Yvonne Lorkin