

# SETTLEMENT

SINGLE VINEYARD - MARLBOROUGH - NEW ZEALAND



## HERITAGE SAUVIGNON BLANC 2022

Aromas of ripe freshly cut citrus fruits, reminiscent of pristine lemons and oranges, intertwined with lifted aromas of spring blossoms. Not a simple example of this sought-after style, the palate shows excellent concentration, poise, and length.

ALCOHOL 13.0%  
pH 3.23  
ACIDITY 7.1 g/L



## HERITAGE VINEYARD

Planted on silty clay loams overlying a clay sub soil, this free-draining vineyard's layered soil profile is a result of historical flooding from the Wairau River across the valley floor. The vineyard requires only minimal watering unless it is a particularly dry year. The vines, originally imported as UCD1, but now commonly referred to as Mass Selection, were planted in 1990 but development continued progressively through until 1995. Conversion of the vines for organic certification started in 2009, with the established vines receiving full certification in 2012. The terroir of this vineyard site produces distinct characteristics in the wine fitting with a classic Marlborough Sauvignon Blanc, predominantly lively citrus and grapefruit flavours, with long lingering acidity.

The 2022 vintage started off with good growing conditions. However, significant rainfall during December and February produced some growing challenges with vine work paramount to retain our high quality fruit.

## WINEMAKING

This wine is machine harvested and pressed straight to Stainless Steel. Settling for 3 days before racking for ferment, 15% of which is fermented in old French oak. 5 months in tank before bottling. This wine is unfinned.