



Reserve

WAIRAU VALLEY, MARLBOROUGH
Sauvignon Blanc 2022



Winemaker's Comment

A classic representation of Sauvignon Blanc from the Wairau Valley in Marlborough, bursting with tropical fruit characters found in this warmer sub-region. This wine displays powerful aromas of blackcurrant and passionfruit. The palate has an enticing array of ripe citrus fruits mixed with pungent herbs such as fresh rosemary, finishing with subtle acidity.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature however the weather settled with a slightly damp autumn.

Vineyard & Winemaking

VINEYARD: Maxwell 37%; Rutherford 25%; Myersdale 15%; Wantwood 8%
SOILS: Mixture of deep silts, wind blown loess & clay

Maxwell and Rutherford play a key part of this wine contributing the pungent ripe passionfruit aroma's and tropical fruit flavours, whereas the Myersdale vineyard in the Lower Wairau Valley adds freshness and greener thiols, such as boxwood.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 13.0%

PH: 3.22

TOTAL ACIDITY: 8.1g/L

RESIDUAL SUGAR: 2.8g/L

FERMENTATION: Aromatic enhancing yeast strains, 100% stainless steel fermentation at cool temperatures to enhance tropical fruit notes

MATURATION: Carefully monitored 1-2 months on yeast lees to build texture and palate weight

FINING: Minimal palate fining using traditional products