



Single Vineyard

AWATERE VALLEY, MARLBOROUGH

Seaspray Sauvignon Blanc 2022

Winemakers Comment

The 2022 Seaspray Single Vineyard Sauvignon Blanc has distinctive briny seashell characters and lively acidity derived from the nearby oceanic influence. Flavours of kaffir lime, capsicum and freshly picked culinary herbs represent the cooler windy coastal Awatere sub region in Marlborough where these young Sauvignon Blanc vines struggle to grow in the sandy river gravel soil.

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

SUBREGIONS: Awatere Valley

SOILS: Sandy loam and river gravels overlaying papa base

VINES: Massal selection

Seaspray Vineyard lies against the rugged eastern coastline of the Awatere Valley where the fresh ocean air slows the growing season to develop Sauvignon Blanc of incredible power and concentration. The vines are still young, so we expect the wines intensity to only increase as the vineyard reaches maturity.

Winemaking Data

VARIETIES: 100% Sauvignon Blanc

ALCOHOL: 13%

PH: 3.16

TOTAL ACIDITY: 8.6g/l

RESIDUAL SUGAR: 3.2g/l

FERMENTATION: 100% stainless steel fermentation using selected textural and aromatic yeasts at cool temperatures

MATURATION: Carefully monitored time on yeast lees to build palate weight and texture

FINING: Other plant-based protein

