



A STICKY END NOBLE SAUVIGNON BLANC 2022

ORIGIN

Sourced from our Waihopai Valley and Leefield Station vineyards.

VARIETY

100% Sauvignon Blanc.

VINTAGE

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October. Early season varieties flowered rapidly while later season varietals were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe.

Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

WINEMAKING

Once noble botrytis infection was well established throughout the vineyard blocks, select bunches were hand harvested at around 36 brix and whole bunch pressed into stainless steel tanks. The clear juice was settled and racked into 320L French oak "cigars",

28% new. A long slow fermentation occurred over winter with lees stirring to build palate weight.

After fermentation, the wine was left in oak until September before assemblage, filtration and bottling.

ANALYSIS

 Alcohol
 11.5%

 pH
 3.79

 T.A
 10.5g/L

 Residual sugar
 158g/L

Vegan Certified

TASTING NOTE

Rich, lush aromas of caramelised apricot and peach stone are layered with a touch of citrus zing and honeycomb. The palate is opulent and morish, bursting with luscious sweetness and complex texture. A refreshing touch of acid cleans the palate, drawing out to a salivating finish.

FOOD MATCH

Serve lightly chilled to accompany fresh persimmon slices, ginger cake and your favourite soft blue cheese.

CELLARING POTENTIAL

3-4 years.

