



# THE KING'S FAVOUR SAUVIGNON BLANC 2022

### ORIGIN

Sourced from our Leefield Station and Waihopai vineyards in the Waihopai Valley, Marlborough.

# 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

Selected parcels from our two Waihopai Valley vineyards were harvested at optimum ripeness and pressed into stainless steel tanks. The clean juice was

racked and inoculated with yeasts that promote the riper, more exotic aromas of Sauvignon Blanc followed by a long cool fermentation. Components of this wine were chosen due to their punchy aromatic profile, structural completeness and strong expression of Waihopai terroir. Blending, stabilisation and filtration occurred over winter before a spring bottling.

# **ANALYSIS**

 Alcohol
 13.0%

 pH
 3.22

 T.A
 7.5g/L

 Residual sugar
 2.3g/L

Vegan Certified

# TASTING NOTE

Punchy aromatics of tropical fruit with a hint of blackcurrant leaf create a lively, fresh expression on the nose. The generous textured palate is driven by vibrant citrus fruit and riper white peach flavours leading to a fresh, juicy and persistent finish typical of the Waihopai Valley.

# FOOD MATCHING

This bright, vibrant Sauvignon Blanc pairs wonderfully with seafood and salads. For something different try our King's Favour Sauvignon Blanc with a delicious Thai Green curry.

# CELLARING POTENTIAL

2 - 4 Years.

