

▲ 2022 NOBLE SAUVIGNON BLANC



ORIGIN

Marlborough, New Zealand.

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 varieties 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

Grapes for this Noble Sauvignon Blanc were harvested in May 2022 once the spread of natural botrytis was well established throughout the selected blocks, leading to concentration of the sugar, acids and flavour.

Upon receipt at the winery the fruit was gently pressed into a stainless steel tank and clarified. The clear juice was fermented in tank by select yeast strains specifically chosen for their ability to perform in the unique environment created by high sugar levels.

ANALYSIS

Alcohol	11.5%
pH	3.85
Titrateable Acidity	10.5g/L
Residual Sugar	172g/L
Vegan Certified	

TASTING NOTE

Vivid aromas of toffee apple and lemon balm with a ginger twist resulting from partial botrytis infection of ripe Sauvignon Blanc fruit. The palate is plush and tangy with a lingering finish of citrus and fresh beeswax.

FOOD MATCHING

Perfect as a digestif accompanying a rich blue stilton or washed rind cheese. For the sweeter tooth, try with a zingy lemon curd tart or simply with a scoop of French vanilla bean ice cream.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.