



2022 THE NED 'PINNACLE' SAUVIGNON BLANC

ORIGIN

Waihopai Valley, 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

Select parcels of fruit were field destemmed and gently pressed into stainless steel tanks. Following several days of cold settling, the juice was roughly racked to ferment with the slightly higher carry over of fruit solids designed

to promote flavour complexity and texture. Following fermentation, the wine was aged on light lees and an early season bottling helped to capture the wine's natural exuberance and freshness. The combined use of expressive ripe fruit and oak influence align to promote the very best of what this wine has to offer.

ANALYSIS

Alcohol	13.0%
pH	3.19
Titrateable Acidity	7.40g/L
Residual Sugar	1.8g/L
Vegan Certified	

TASTING NOTE

Explosive aromas of ripe lime and mango are accentuated by the lift of vanilla bean and clove to create an aura of lusciousness. The tropical intensity derived from the elevated terraces of Leefield Station fills the midpalate, followed by a vibrant zesty acidity that carries the wine through to a long and juicy finish.

FOOD MATCHING

The crisp, bold and refreshing nature of this wine will pair beautifully with vegetarian cuisine and fish. Try alongside pan-fried Blue Cod with lemon and oregano.

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.

