

HOME BLOCK

*Martinborough*  
VINEYARD

SAUVIGNON BLANC 2022



The Home Block is where it all began back in 1980, and our quest to perfect Martinborough's venerable style continues here today with some of the oldest Pinot Noir vines in New Zealand. Winemaker Paul Mason's pursuit of perfection starts in the vineyard and can be found in every structured, balanced, nuanced glass of Martinborough Vineyard.

### THE SEASON

This roller-coaster of a vintage started with an above average warm and dry spring, giving us good canopy growth and optimism heading into the flowering period. Mid-December was wet but by this stage most of the flowering was complete. The second half of the growing season provided plenty of challenges in the vineyard with one of the wettest February on record. Vintage started early March, which has been a trend over the last 5 years, finishing early April making it one compressed and demanding vintage. Overall, the wines look fruit forward and the potential for some outstanding wines that deserve attention.

### VINEYARD BLOCKS

The fruit for this Sauvignon Blanc comes from our vineyards on the Martinborough Terrace. Yields here are typically low, giving the wine intensity, richness and lower acidity which regulates crops ensuring consistently ripe, high-quality grapes are harvested.

### VINIFICATION

We gently press the grapes and cool ferment the juice in a mix of stainless steel vats and neutral, older French oak barrels to enhance the classic Sauvignon Blanc fruit characters. The barrel portion adds texture, balance and increased complexity to the finished wine whilst the tank fermented portion gives it vibrancy and fruitiness.

### TASTING NOTE

A light straw colour welcomes you into the glass of our Sauvignon Blanc. Beautiful sub-tropical aromas of passionfruit and snow peas mingle with hints of capsicum and nettles. The palate continues with vibrant sub-tropical fruit flavours, a creamy palate and a lovely length. Partial barrel ferment gives a rich, textured wine, making it a smoother, softer style of Sauvignon Blanc.

### TECHNICAL DATA

VARIETAL: 100% Sauvignon Blanc	pH: 3.09
AGING: 4 months in French oak	TA: 8.5 g/L
CELLARING: 1-5 years	RS: 3.75 g/L
RELEASE DATE: 2022	ALC: 12.5%