

Grapes

98% Sauvignon Blanc
1.5% Riesling
0.5% Other

Region/Appellation

Marlborough

Alcohol by volume

13.00%

Residual Sugar

3.2 g/l

pH

3.2

Total Acidity

7.8 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

27/12/2024

Cellar Selection Sauvignon Blanc 2022 6x75cl

Winemaker Notes

Capturing the essence of Marlborough, this Cellar Selection Sauvignon Blanc is a blend of selective vineyards from both the Wairau and Awatere Valleys. Pungent herbal aromas lead into a juicy palate bursting with zesty grapefruit and rock-melon, with a round weighty finish.

Vineyard

Vineyard blocks from the warmer Wairau Valley are chosen to express concentrated riper tropical Sauvignon Blanc notes, whereas the cooler windier Awatere Valley takes longer to ripen producing dominant herbal and bell pepper characters.

Winemaking

The Sauvignon Blanc grapes destined for this Cellar Selection wine were harvested in cool night temperatures to protect the aromatics. Clear juice is slowly fermented in stainless steel tanks using selected aromatic yeast strains. The wine is left to mature on yeast lees for a period of time to build palate weight and texture into the wine, without compromising freshness.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch and due healthy soil moisture levels the canopies looked lush and vibrant. The start of 2022 summer was slightly colder; February was below the long-term average in temperature, but the weather settled, and we saw a mild although slightly damp autumn.

Food match

Grilled and Roasted White Meats

Perfect with oysters

