

#### Grapes

95% Sauvignon Blanc  
2% Chardonnay  
3% Riesling

#### Region/Appellation

Marlborough

#### Alcohol by volume

12%

#### Residual Sugar

5.1 g/l

#### pH

3.32

#### Total Acidity

8.5 g/l

#### Drinking Window

2025 - 2026

#### Tasting Guide



#### Tasting note printed

01/04/2025

# Estate Sauvignon Blanc 2022

## 6x75cl

### Winemaker Notes

Intense aromas of passionfruit and fresh herbs lead into a palate of vibrant, tropical fruit flavours. A distinctive and classical Marlborough style.

### Vineyard

Fruit for this wine was grown in the Awatere and Wairau Valleys where typical warm days and cool nights provide classic flavours, intensity and definition. Vineyard selection for this wine was based on the potential of each site to produce wines which show tropical fruit flavours and generosity.

### Winemaking

The fruit was gently pressed and the juice cool-fermented to retain as much flavour and aroma as possible. Lees ageing of some components prior to bottling has developed mid-palate weight adding to the wine's intense fruit characters.

### Vintage

The start of the season was slightly below the long-term average in temperature, but the weather settled and we saw a mild and beautiful summer. A splash of rain and humid conditions closer to harvest put some pressure on the viticulture team, but fortunately the weather stayed stable and sunny throughout the picking season. With soil moisture replenished after a run of drier years, the vines were in good condition and nutritionally balanced, delivering very aromatic and expressive Sauvignon Blanc. Alcohol levels are a touch lower this season with full flavour development coming a little earlier.

### Food match

Perfect with fish, shellfish, chicken and salads.

