

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
13.00%

Residual Sugar
2.8 g/l

pH
3.22

Total Acidity
8.1 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
21/07/2024

Reserve Wairau Valley Sauvignon Blanc 2022 6x75cl

Winemaker Notes

A classic representation of Sauvignon Blanc from the Wairau Valley in Marlborough, bursting with aromatic tropical fruit characters found in this warmer sub-region. The 2020 Wairau Valley Reserve wine displays powerful aromas of blackcurrant, passionfruit and guava. The palate has an enticing array of ripe citrus fruits mixed with pungent herbs such as fresh rosemary, finishing with a fresh zesty acidity.

Vineyard

The later ripening due to elevation and cooler night temperatures of the Rutherford vineyard in the upper Waihoipai valley played a key part of the success of this block in 2018, contributing the boxwood greener thiol flavour spectrum. Whereas the free draining soils, older vines and open canopies from the earlier ripening Omaka Valley sub-region the classic ripe tropical notes.

Winemaking

100% stainless steel fermentation at cool temperatures to further enhance aromatics. Carefully monitored time on yeast lees to build texture and palate weight

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.

Food match

Grilled and Roasted White Meats

A great match to fresh vegetarian dishes

