

Grapes
100% Sauvignon Blanc

Region/Appellation
Marlborough

Alcohol by volume
13.00%

Residual Sugar
3.2 g/l

pH
3.16

Total Acidity
8.6 g/l

Drinking Window
2024 - 2027

Tasting Guide



Tasting note printed
26/12/2024

Single Vineyard Seaspray Sauvignon Blanc 2022 6x75cl

Winemaker Notes

The 2022 Seaspray Single Vineyard Sauvignon Blanc has distinctive briny seashell characters and lively acidity derived from the nearby oceanic influence. Flavours of kaffir lime, capsicum and freshly picked culinary herbs represent the cooler windy coastal Awatere sub region in Marlborough.

Vineyard

Seaspray Vineyard lies against the rugged eastern coastline of the Awatere Valley where the fresh ocean air slows the growing season to develop Sauvignon Blanc of incredible power and concentration. The vines are still young, so we expect the wines intensity to only increase as the vineyard reaches maturity.

Winemaking

100% stainless steel fermentation using selected textural and aromatic yeasts at cool temperatures. The wine then spends a carefully monitored amount of time on yeast lees to build palate weight and texture.

Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a glitch, 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 however the weather settled with a slightly damp autumn.

Food match

Grilled and Roasted White Meats

Pesto pasta

