

Alc	pH	TA	RS
13.30%	3.24	7.30 g/l	1.29 g/l

SEASON SUMMARY

The growing season for 2022 presented more of a challenge than the previous three. It reinforced and reminded us of the importance of our vineyard teams and the work they do to ensure the quality of our fruit.

The season started with well, with water reserves replenished by extensive rain during winter. Spring was gentle and our protection systems easily mitigated what little frost there was. Despite the unsettled weather during flowering, the Sauvignon Blanc flowered successfully.

With quite a large crop on the vines, we undertook extensive crop thinning to create optimal balance in the vines. Uncharacteristically humid conditions and high disease pressure made this work particularly important. This thinning, combined with long hours of canopy management as the season progressed, was vital to ensuring the health of the fruit.

It may have been a hard journey to get there, but harvest itself took place under excellent conditions and we were able to pick the grapes at perfect maturity.

KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted on the Wairau Valley floor, where

the climate and free-draining gravelly soils are perfect for Sauvignon Blanc. This includes the Estate, Motukawa, Widow's Block, Red Shed, and Mustang vineyards.

WINEMAKING & BLENDING

Following the harvest, the free-run juice was cold settled, before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with almost 5% of the blend fermented at warmer temperatures in large format oak vats. A portion was also fermented using wild yeast to build texture and complexity. As usual, our Sauvignon Blanc was blended stringently to include only the best; in 2022 we tasted 107 different portions, of which 77 were selected to create the final blend.



NOSE: The 2022 Sauvignon Blanc has a zesty and vibrant nose, with notes of juicy citrus and makrut lime underpinned by subtle white nectarine and passionfruit notes.



PALATE: The palate is mouthwatering, with ripe vibrant passionfruit and citrus at the fore. These meld with tropical hints of peach and guava, gently balanced by stony saline notes.



Sauvignon Blanc

2022