



# Single Estate Sauvignon Blanc 2022

## Tasting Note

Refreshing lemon and grapefruit aromas interplay with green notes of capsicum and tomato leaf. On the palate, citrus, blackcurrant and bell pepper flavours fill the palate to create a wine that's gracious with a deliciously crisp, dry finish. This aromatic Sauvignon Blanc shows classic Marlborough purity, with wonderful acidity.

## Harvest

Our Marlborough vineyards saw a smooth start to the growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period - perfect for early flavour development and retaining acid levels. Cooler early autumn temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

## Winemaking

Juice was fermented at moderate temperatures (14-16C°) using a combination of classic Sauvignon Blanc yeasts. This ensured distinct varietal definition and fruit purity, and a textural palate. After fermentation the wine was left to mature in tank on light lees to ensure texture and complexity, before being racked, blended and filtered in preparation for bottling.

## Technical Specs

<b>Winemaker</b>	Jeremy Tod
<b>Alcohol content:</b>	11.7%
<b>TA:</b>	7
<b>pH:</b>	3.5
<b>Residual sugar:</b>	3 g/L
<b>Region:</b>	Marlborough
<b>Dietary info:</b>	Suitable for gluten free & vegan diets

## Food Match

Enjoy chilled with sweet corn & vegan feta fritters, fresh mango & mint salsa with salad leaves.

