CATALINA SOUNDS

MARLBOROUGH
NEW ZEALAND



2022 SAUVIGNON BLANC

The 21/22 season is one for the books. Winter rains replenished parched soils and broke a three-year drought. A warm and wet winter continued into spring, bringing lush growth to the vines, a perfect flowering and an abundance of fruit.

March was near perfect weather wise, other than several days of evening rain. What could have been an early harvest, came just in time. Fruit had concentration of flavour and vibrancy. A slow start on the 11th March finished swiftly with Sauvignon Blanc on the 6th of April.

Individual vineyards and blocks were kept as separate as possible in the winery. The juice was split quickly from the skins and lightly clarified before a low-and-slow fermentation. The wines rested for 6-8 weeks before blending and bottling in July 2022. No animal products were used, creating a vegan and carnivore friendly wine.

Preserved citrus, elderflower, subtle tropical fruit and a touch of Jalapeño create enticing aromatics. Beautiful intensity of flavour from start to finish, with crisp and juicy minerality, medium fruit weight and threaded together with a fine line of texture. A reflection of excellent vineyards and winemaking style in a challenging season.

GEOGRAPHICAL INDICATION

100% Sauvignon Blanc from Marlborough, New Zealand – certified with Appellation Marlborough Wine.

AMW
APPELLATION
MARLBOROUGH WINE

VINEYARD

The fruit for the 2022 Catalina Sounds Sauvignon Blanc is predominantly sourced from our estate vineyard, Sound of White in the Waihopai Valley (25%), VB Premium (Southern Valley) (10%), Allen (Central Wairau) (8%), Murphy (Lower Wairau) (11%), Nesbit (Wairau) (11%), Bond (Central Wairau) (4%), Ra Nui (Wairau) (25%), Kennedy (Lower Wairau) (6%).

ANALYSIS

Alcohol: 13.0
Ph: 3.17
Acid: 7.1 g/L
Sugar: 2.8 g/L

CELLARING POTENTIAL

Enjoy over the next 3 years or more when cellared correctly.

FOOD MATCH

A range of seafood dishes, hard cheeses and crisp green salads with fresh herbs.