

TASTING NOTE

WINEMAKER COMMENTS

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. January was warm and dry, and decisions to reduce yields on almost every block ensured quality was the driver. This was beneficial as February saw a significant rain event, followed by cool weather, slowing ripening and retaining acids. 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.

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. **Matt Ward**

WINEMAKING

After the hard work was done in the vineyard this season, the fine weather in March allowed us to pick excellent fruit, close to perfection. 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.

GEOGRAPHICAL INDICATION

100% Sauvignon Blanc from Marlborough, New Zealand

- certified with Appellation Marlborough Wine.

VINEYARDS

Sound of White (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	7.1g/L
Sugar	2.8g/L

CELLARING POTENTIAL

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

FOOD MATCH

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