taitira

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. 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. By harvest, fruit had concentration of flavour and vibrancy.

Classically fresh with orange blossom, citrus, paw paw and bell pepper. Crisp and refreshing on the palate, with exceptional purity and elegant from start to finish.

ORIGIN
100% Sauvignon Blanc from Marlborough.

VINEYARD
Approximately half of the fruit was grown in the Wairau Valley, where Marlborough's Sauvignon Blanc story began. The balance came equally from the Southern Valleys and the lower Wairau Valley – matching the subtlety of the Southern Valleys with the punchy lower Wairau and integrating perfectly with the fruit forward style of the central Wairau.

WINEMAKING
The juice of individual components was fermented separately, with selected yeasts that enhance and express the unique attributes of Sauvignon Blanc. To capture these the yeast worked long and slowly, through cool autumn days to complete the ferment. The wine settled, then was fined and filtered prior to bottling in June – an early bottling to truly capture the season.

FOOD MATCH
Warm days at the beach with friends, summer BBQ's with seafood and fresh salads. Platters with soft cheeses, cured meats and fruit chutneys.

ANALYSIS

Alcohol	13%
pH	3.21
Acid	7.8g/L
Sugar	3.6g/L



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