



Reserve Sauvignon Blanc 2022

Tasting Notes

This wine's aromatics cover just about every character we see in great Marlborough sauvignon: passionfruit, ripe herbal notes, lime, lifted florals, melon and more. Packed with concentrated flavours, the wine is well-balanced, bright and fresh with a fleshy, textural mid-palate and chalky, lingering finish.

Vineyards and viticulture

The grapes for this wine came from our Waihopai vineyard, the Woodward block in the Wairau Valley (just a few hundred metres from the winery) and our Blind River vineyard in the Awatere. Whilst the season gave us some challenges with inclement weather, having our own harvester meant we could bring in blocks right when we wanted to, and the resulting wine offers everything you would anticipate from top quality Marlborough Sauvignon Blanc.

Winemaking

Managed crops from just two and three cane pruned vines give us intense aromatics and flavour. Each block was picked when we felt they reached maximum passionfruit characters and while the acidity was still bright and crisp. The grapes were gently pressed before being fermented in stainless steel tanks with selected cultured yeast and 10% was fermented with wild yeast in old French barriques. This wine is a blend of tanks that we felt stood out for aromatic intensity and concentration on the palate. 100% Sauvignon Blanc, Alc 13%, pH3.25, TA 7.3, RS 3.6 g/L, Vegan

Cellaring

Stunning now but will continue to develop with time in the bottle for at least five years.

Food Match

Shellfish (especially oysters)! Or any seafood that is simply prepared with just a squeeze of lemon and hint of seasoning. Also lovely with salads and vegetarian dishes, aromatic Asian style foods and light chicken dishes.

