



LUNA

SAUVIGNON BLANC 2022



STATS

pH 3.25

TA 7.0 g/L

RS 5 g/L

Alc 12.5 %

Bottled Sep 22

FOOD MATCH

Get hold of some Tua Tua, cook in a pan with white wine, lots of garlic, olive oil, a dash of chilli then toss in some good quality spaghetti and a dash of finely chopped parsley. Sit down with friends and crack a bottle. Perfection.

VINTAGE & VINE

Pulling off a viable crop is a tricky task even when the weather is playing along. Some seasons the gods are not smiling though and it these seasons which feel like they are sent to test us!

The 21/22 spring was strongly influenced by a strong La Nina cycle which created frequent NE weather events across the East Coast of the North Island bringing high humidity and frequent rain events, conditions which are less than ideal for grape farming; Pinot Noir in particular. Our vineyard team did an amazing job in highly challenging conditions to get us to a great position in Mid - January where it looked like an excellent crop was on the cards, plus the crucial period of flowering in late November turned out to be near perfect for the task. It felt like the region as a whole had somehow pulled off a miracle!

The good vibes were short lived unfortunately when a rainfall event of biblical proportions struck the region in the 2nd week of February, around a third of annual rainfall fell over two days! Pinot Noir vineyards on the terrace, particularly those with Dijon clones were worst affected with widespread berry collapse followed by shrivel. Botrytis was also a very real threat and swept through many blocks making picking near impossible. Producers like us with sites off the terrace and a higher portion of the later ripening Pinot clones; Abel, 10/5 for example, certainly fared better. White varieties, because they are later ripening, were largely unaffected and quality across the board was high, ditto for Syrah.

Looking at the wines 6 -7 months on I am extremely happy with what I see. It is the most satisfying to produce great wines in difficult years.

WINERY

A blend of two very different blocks growing on our Blue Rock Vineyard. One block is planted in a very rocky soil the other in a heavier silty clay loam. The block on the rockier soil tends to ripen earlier and more fully, generally showing riper fruit in a more tropical spectrum whilst the other block on the heavier soils tends to exhibit greener, citrus notes. Vintage 2022 delivered high quality berries with excellent, ripe phenolics and wonderful acid balance. Both blocks were harvested together and destemmed/crushed into the press for a nice long maceration on skins. At the very beginning of the press cycle a portion of "free run juice" was sent to seasoned oak barrels for fermentation the remaining "harder press" was sent to a temperature controlled stainless steel tank for a long cool ferment. Following lees contact for around 6 months the two batches were combined for a gentle filtration prior to spring bottling.

TASTING NOTE

Clear, bright and shimmering in the glass. Rather fine and stylish. A rocky, mineral foundation supporting an array of classic savvy B flair. I love the whiff of blossoms and bracing spring air. Lemon balm and a cool lime sorbet like feel. Substantial presence on the palate, lots of texture, a vital crackling energy and a fine spine of sherbet like soft acidity. Lovely and ripe white fleshed stone fruit flavours on the finish. Wonderful enlivening drink for the coming summer months but I get the feeling this will be a very impressive wine in a year or two.