



RONGOPAI

SINCE 1932

Marlborough Sauvignon Blanc 2022



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Various
Harvest method	Machine
Harvest Dates	Various
Harvest Analysis	Various
Processing	Crush – destemmed.
Fermentation vessel	Stainless Steel tank
Malolactic	No
Fining	Gelatine
Filtration	Yes



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TECHNICAL NOTES

Alcohol	12.0%
TA	7.2g/L
pH	3.36
Residual sugar	4.2g/L

WINEMAKER NOTES

Tasting Note

Pungent with green musky aromas and blackcurrant. And soft sweet lime and a touch of passionfruit.

Blackcurrant leads the palate into a mix of garden herbs with fennel prominent. Vibrant and juicy with green apple on the finish.

Recommended food

A wonderful accompaniment to any seafood, particularly shellfish.

Recommended cellaring	0-3 years
First vintage	2008

AWARDS