

CLASSICS:

Marlborough Sauvignon Blanc 2022

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. Clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.



INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Clonal selection	Predominately MS
Harvest method	Machine
Harvest Dates	19th March to the 4th of April.
Harvest Analysis	Various
Processing	Crushed and de-stemmed.
Fermentation vessel	Stainless Steel tanks
Fermentation	Inoculated and a small portion wild yeasts. Temperature range 12-21C
Malolactic	No
Fining	Gelatine
Filtration	Yes







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TECHNICAL NOTES

Alcohol	12.0%
TA	7.2 g/L
рН	3.20
Residual sugar	3.2 g/L

WINEMAKER NOTES

Tasting Note

Softly perfumed with green apple, gooseberry, lime and mandarin. Touch of nectarine.

Juicy and mouth-filling on entry with sweet herbals, citrus and blackcurrant. Vibrant and fresh with lime and mineral lingering on the finish.

Recommended food

The perfect partner for seafood.

First vintage	1991
AWARDS	



