



## 2022 Sauvignon Blanc – Pebble Cove

### Vintage Report

Harvest 2022 was all about timing and navigation. Good flowering and a warm October through December produced good fruit sets, but some rain in February required navigating with harvest timings. Bringing the fruit in at best timings for each vineyard to capture the best fruit flavours and avoid botrytis was the objective. Staffing shortages created additional challenges due to the COVID pandemic, but our talented team were able to produce a real crowd pleaser with the combination of all our premium vineyards.

### Winemaking

The grapes were selected from our premium vineyards up in the Waihopai Valley and Wairau Valley to provide a balanced flavor profile. Stainless steel fermentation at between 11°C to 15°C using selected aromatic yeasts retains varietal character and contributes texture and roundness. Fermentation occurred over four weeks achieved the desired residual sugar. After blending the wine from our selected vineyards, the wine was stabilised without the need for additional fining before filtration and bottling.



### Winemaker Tasting Notes

Fragrant tropical fruit with lychees and layers of tropical notes. Parcels from Marlborough create a wine brimming with varietal character, balance and elegance. The nose is lifted and fresh with notes of tropical passionfruit and grapefruit that lead to an expressive mid-palate with refreshing acidity to balance the ripe fruit characteristics. The tropical fruit on the palate and fresh acidity combine to create an expressive, lively Sauvignon Blanc. Beautiful with barbequed seafood – especially prawns, fish, also mezze plates.

### Wine Analysis

Alcohol: 12.5%

pH: 3.31

TA: 7.28