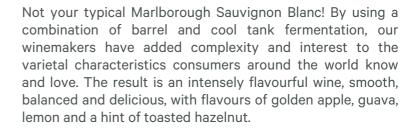


WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2022





INFORMATION

Grape Varieties	Sauvignon Blanc
Region	Marlborough
Harvest method	Machine
Harvest dates	Various
Harvest Analysis	Various
Processing	Crushed & de-stemmed.
Fermentation vessel	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 8% new. And 20% in tank
Fermentation	75% wild yeast at ambient temperatures.
Malolactic	25%
Maturation	Ten months in barrel with frequent lees stirring.
Fining	Inactivated yeast
Filtration	Yes







WINEMAKERS' RESERVE:

Marlborough Sauvignon Blanc 2022



TECHNICAL NOTES

Alcohol	13.0%
ТА	6.6 g/L
рН	3.39
Residual sugar	1.6 g/L

WINEMAKER NOTES

Nose

Spices, orange blossom and mineral. Fennel and sage and hay. Gooseberry and toffee also. Complex.

Palate

Great density and a lovely tight structure. Flavours of lemon curd and honey mingle with pear, mandarin and tropical fruits. Great focus - elegant and long.

Recommended Food	Partner it with crumbed chicken breasts dabbed with mustard-cream sauce, or with baked salmon, smeared with salsa verde (puréed mint, parsley and capers).
First Vintage	2001
AWARDS	



