



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



SAUVIGNON BLANC 2022

TASTING NOTES

Intense lifted notes of ripe tropical fruits and citrus on the nose. Refined and elegant, displaying a finely textured palate with flavours of guava and stone fruit. Wonderfully expressive with a fresh, dry finish.

VINTAGE OVERVIEW

After a lower yielding 2021 vintage, Marlborough was blessed with outstanding weather in December providing near perfect flowering conditions and a subsequent great fruit set. This translated into an increased number of berries per bunch, and helped offset the slightly lower than average bunch numbers which was a result of the cooler weather we experienced during flowering in 2020. The great weather conditions continued through January with above average daily temperatures and sunshine hours, punctuated by timely periods of rainfall. This ensured optimal soil water status giving great canopy development and health. Initially it looked like an early start to harvest but then we saw periods with cooler temperatures and increased rainfall in late January and early February. This slowed development and extended the ripening period with harvest commencing in the 3rd week of March and concluding at the end of April. The extended ripening period has led to wines with great balance and poise ensuring some outstanding components to go into this year's blends.

VINIFICATION

Sourced from our family vineyards across the Marlborough region, these grapes were harvested in the cool hours of the morning, gently pressed and fermented in stainless steel vats. After blending, the wine was left to settle on light lees before bottling on the Wairau River Estate.

FLAVOUR PROFILE

Passionfruit



Grapefruit



Peach



Lemon



VINEYARD COMPOSITION

Home



Cravens



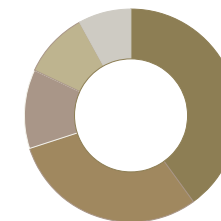
The Angler



Rapaura



Burnside



TECHNICAL DATA

Harvested 19 March – 4 April 2022

Alc 13%

RS 4.51g/L

TA 8.4g/L

pH 3.09



Marlborough,
New Zealand