

WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE SAUVIGNON BLANC 2022

TASTING NOTES

Sourced exclusively from our oldest Sauvignon Blanc block, this is a wine that tempers intense fruit concentration with finesse, elegance and restraint. Characteristic tropical fruits and citrus combine with more subtle dried herb and floral notes, the palate is refined and balanced with mineral acidity providing focus and length in combination with textural elements from barrel fermentation and ageing.

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, which helped offset the slightly lower than average bunch numbers which resulted from 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 ensuring optimal soil water status, resulting in great canopy development and health. With the weather initially looking like it was shaping up to translate into an early start to harvest, we saw periods with cooler temperatures and increased rainfall in late January and early February, slowing development and extending the ripening period.

Harvest commenced in the 3rd week of March and concluded at the end of April. The extended ripening period has resulted in wines with great balance and poise, combining ripe tropical elements with bright mineral acidity, ensuring some outstanding components to go into this years blends

VINIFICATION

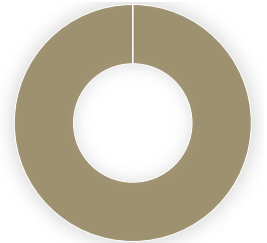
Harvested in the cool hours of the morning bunches were gently destemmed and pressed, followed by spontaneous fermentation in a combination of stainless steel tanks and French oak barriques. Extended time on lees post fermentation, combined with partial malolactic fermentation in barrel provides additional texture and palate weight, followed by finishing and bottling on the Wairau River estate.

FLAVOUR PROFILE

Tropical fruit		Herbal	
Citrus		Floral	

VINEYARD COMPOSITION

Home Block



TECHNICAL DATA

Harvested 02 April 2022

Alc	12.7%
RS	2.1g/L
TA	9g/L
pH	3.14

