



WINE OF NEW ZEALAND  
**MUSSEL BAY**

## SAUVIGNON BLANC 2022

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<b>Vintage:</b>	14 <sup>th</sup> March – 10 <sup>th</sup> April 2022
<b>Region:</b>	Marlborough, New Zealand
<b>Wine Analysis:</b>	Alcohol 12.5%, pH 3.48, TA 6.7
<b>Residual Sugar</b>	3.7g/l

### **Vintage**

Vintage 2022 was an exciting classic Marlborough harvest. A warm Spring secured good fruit set throughout the region. Some challenging weather in February was rewarded with clear warm days throughout harvest. The cool crisp nights and warm days in March retained vibrant acidity while allowing flavours to develop fully. A slow and steady ripening resulted in beautifully intense and structured wines.

The Sauvignon Blanc produced from this vintage has concentrated fruit flavours, with a vibrant pure palate and an elegant fresh finish.

### **Winemaking**

Carefully selected parcels of Sauvignon Blanc were selected from our Marlborough vineyards, where they were harvested at optimum ripeness. At the winery, the fruit was gently pressed, after which the clear juice was inoculated using a range of selected yeasts. Long cool fermentation in stainless steel tanks retained the vibrant, fresh characters Sauvignon Blanc is known for. After fermentation, the wine was blended, stabilised, and filtered in preparation for bottling.

### **Winemaker's tasting notes**

The different parcels of Sauvignon Blanc have been combined to make a wine with pure fruit flavours. The bouquet has layers of citrus, black currant leaf, and passion fruit, with underlying minerality and herbal notes. The palate shows tropical fruits and fresh citrus, that is well-balanced and carries a fresh and mineral finish.

**Food Pairings:** Enjoy with fresh seafood or light summer salads