

VINTAGE 2022

VINEYARDS Mid & Lower Wairau along with the Waihopai Valley of the Marlborough region of New Zealand

VARIETAL 100% Sauvignon Blanc

SUSTAINABLY FARMED 100%

New Zealand Sustainable Winegrowing Certified

HARVEST METHOD Mechanical

ALCOHOL 13%

TOTAL PRODUCTION 20,000 Cases

RESIDUAL SUGAR 3.6 g/L

ACIDITY pH of 3.09; TA of 7.1 g/L

UPC 859481003907



SAUVIGNON BLANC 2022

VINTAGE NOTES

VINEYARD INFORMATION: The Lower Wairau has deep alluvial silt deposits over gravel. The Mid Wairau has varying depth of alluvial silt loam over gravel, is well drained. The Waihopai Valley has alluvial stony silt loams and is very well drained.

LABEL NOTES: Taonga is the Maori word for "treasured gift," usually symbolized by the jade necklace given to visitors.

WINEMAKING: Harvested at peak flavor maturity from our estate vineyards across Marlborough. Gentle juice extraction, cold settled and fermented in stainless steel tanks with a range of aromatic yeasts.

VINTAGE: Harvest 2022 was one out of the box – a winemaker's dream. Impeccable weather throughout the ripening period led to beautiful disease-free fruit and, combined with warm days and cool nights the resulting flavors and acidity are well balanced. Cooler weather during flowering and a couple of visits from "Jack Frost" led to smaller bunches and lighter crops.

FERMENTATION: Stainless steel

COLOR: Pale, light yellow

TASTING NOTES: A crisp and vibrant Sauvignon Blanc with juicy layers of citrus and fresh herbs, offering a long, generous finish.

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