



Grapes  
100% Sauvignon Blanc

Region/Appellation  
Hawkes Bay

Alcohol by volume  
12.50%

Residual Sugar  
4.1 g/l

pH  
3.25

Total Acidity  
7.9 g/l

Drinking Window  
2024 - 2025

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
27/07/2024

## 2022 6x75cl

### Winemaker Notes

This is a very aromatic and intensely flavoured wine true to its Hawkes Bay origins. Its flavours are a mix of ripe tropical fruits, citrus and cooler notes of mint and fresh herbs. It is an elegant and full-flavoured style with a crisp dry finish which provides freshness and length to the palate.

### Vineyard

Yields are carefully managed and intensive viticultural practices are undertaken to maximise quality.

### Winemaking

The individual vineyard parcels were harvested at peak ripeness and transported to the winery for immediate processing to capture the freshness of the fruit. After pressing, the juice was settled bright and fermentation conducted at cool temperatures in both stainless steel tanks and french oak barrels. Post-fermentation the wines were left on their yeast lees with regular stirring to gain further richness and body before blending and bottling in late August 2021.

### Vintage

It was a challenging vintage to navigate in Hawkes Bay and Gisborne with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels however the hot summer delivered excellent flavour ripeness. The aromatic wines look very good, particularly Rose and Albarino. Chardonnay is also presenting well, and the higher natural acidity has seen us employ more Malolactic fermentation resulting in a more elegant style than is typical.

### Food match

Grilled and Roasted White Meats

This dry wine is a perfect match for seafood and many Asian inspired dishes

