

2022 Kuranui Marlborough Sauvignon Blanc

Region: Marlborough

Vineyards: Kuranui

Winemaking The grapes for this delicious Sauvignon Blanc were grown in the highly acclaimed Awatere Valley region of Marlborough. With a lead in of an extended summer dry period, March provided the ultimate growing conditions with warm days and cool nights, enabling the fruit to have enhanced flavours while retaining acid. 2022 produced clean, healthy, flavoursome fruit. The fruit for this wine began the harvest on the 5th April and ending on the 12th April 2022. Fermentation was initiated with specially selected Sauvignon Blanc yeasts, and proceeded in a slow controlled manner. A cool ferment enabled the preservation of both the varietal fruitiness and its aromatic intensity.

Analysis:	pH	3.14
	Acidity	8.7 g/L
	Residual sugar	3.6 g/L
	Alcohol	12.5 % v/v
	Standard drinks	7.4

Allergens Contains sulphites.

Comments Ripe scented tropical fruit and grapefruit aromatics lead into a salivating saline palate, with lively acid surrounding a core of fresh tropical fruit flavours, nectarine and lime peel.

Cellaring This wine is drinking well now but can be cellared for up to 3 years.

Food match Shellfish and fish or summer salads, or drink with roast pork and apple sauce.