



2022 marlborough sauvignon blanc

origin

Marlborough

vintage

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October.

Early season varieties flowered rapidly while later season varieties were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe.

Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

winemaking

Sauvignon Blanc fruit was harvested at optimal ripeness, pressed and cold settled. Juice was inoculated with varietally specific yeasts followed by a long, cool fermentation allowing tropical notes to develop. The wine was bottled early to promote freshness.

analysis

Alcohol	13.0%
pH	3.15
Titrateable Acidity	7.2g/L
Residual Sugar	4.3g/L

tasting note

Striking aromas evoke notes of lime, orange zest and box hedge. The palate is focused, delivering tropical fruits and citrus flavours with an underlying richness. The juicy Marlborough acidity extends the palate leading to a salivating finish.

food matching

Try our Fernlands Sauvignon Blanc 2022 with a fresh thin-crust margherita pizza of buffalo mozzarella, cherry tomato and basil.

cellaring potential

Crafted to enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2-3 years of vintage date.

