

THE
BETTER
21 **HALF** NZ
SAUVIGNON BLANC

COLOUR

Pale yellow.

NOSE

Bright and zesty fruit aromas of grapefruit, peach and nectarine along with gentle hints of passion fruit.

PALATE

This quintessentially vibrant Marlborough Sauvignon Blanc is incredibly lively on the palate and also generously layered with mouth-watering tropical fruit flavours and a lip-smacking finish.

WINEMAKING NOTES

The 2021 vintage got off to a cracking start with a warm September causing early bud burst. But then spring frosts arrived to tickle the tender buds and reduced the size of the ultimate harvest. This was compounded in November when unsettled weather during the flowering period reduced the size of the potential crop even further.

After Christmas, things improved and the sun came out, and conditions in late summer as we headed into harvest were ideal. An absence of rain combined with low humidity lead to beautiful clean fruit and relaxed picking decisions.

When harvest rolled around, the small but pristine bunches of grapes displayed fantastic, ripe flavours. In the winery the flavours were protected and enhanced by a cool fermentation in stainless steel tanks, using selected yeasts. The wine was then fined and filtered before being bottled under screwcap for perfect flavour and freshness!

FOOD MATCH

Enjoy al fresco with freshly grilled snapper or a plate of oysters and a squeeze of lime. Or pair it with the fresh herby flavours of a tabbouleh salad.

CELLARING

Best enjoyed while young and fresh! However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.

WINE ANALYSIS

Alc: 13.5% pH:3.2 TA: 7.5 g/l RS: 2.5 g/l



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