

THE
BETTER
22 **HALF** NZ
SAUVIGNON BLANC

COLOUR

Pale yellow.

NOSE

Punchy aromas leap from the glass. Lime leaf and lemongrass blend with white rose petal to provide a fragrant mix.

PALATE

Bright citrus flavours with a pop of guava dominate the palate. The vibrant acidity helps carry the wine on a long rolling finish with ends with a little dash of salinity.

WINEMAKING NOTES

The 2022 season started with a very wet spring following hot on the heels of above average winter rainfall. Budburst was earlier than normal, and the vines' potential for the 2022 season was there for all to see!

Settled weather in late spring led to a good flowering across all varieties and some high temperatures in January made for healthy canopies that were well poised to carry the fruit through to ripening.

Temperatures cooled down leading into harvest and a spell of rain in February made for some slightly nerve-racking moments. But in the end, in typical Marlborough fashion, the sun came out and the vines worked their magic. Harvest began with the Meadowbank vineyard in the Taylor Pass sub-region on March 16th. The later ripening Awatere Valley performed particularly well this year and contributes a significant percentage to this wine.

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 be well rewarded.

WINE ANALYSIS

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



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