



BUTTERWORTH
[LAYLINE]

Martinborough Sauvignon Blanc 2022

TERROIR

The soils of the Martinborough Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate of Martinborough is similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

VITICULTURE

This wine is sourced from the Te Muna Valley six kilometres from the Martinborough township. The vines are tended by hand and are sustainably grown. The 2022 season was highlighted by warm days, cool nights and excellent growing conditions. The vines produced intensely low cropped, flavoured fruit.

WINEMAKING

The grapes harvested, then pressed and left to settle overnight. The juice was fermented cool in stainless steel to preserve the fruit flavours. The ferment was completed, then the wine racked off heavy lees to preserve the purity of the fruit, with the light lees to give the wine some roundness. The wine was stabilised and gently filtered for clarity. No fining agents were added.

COLOUR

Bright gold green hue.

AROMA

A medley of passionfruit, mango, elderflower, and grapefruit leap from the glass. Undertones of freshly crushed sage and lemon-thyme round off the beautiful aroma.

PALATE

Pure, linear, with the Te Muna Valley acid drive, but with salivating texture in the mid-palate makes this wine the perfect accompaniment to all seafoods.

WINE ANALYSIS

Alc. 12.5 % pH 3.20 TA 7.88 g/L

Residual sugar <3 g/L

Oak Maturation: None

Bottling date: 7th July, 2022

Allergens: Contains sulphites
Vegan and Vegetarian Friendly