

## PROPRIETOR'S RESERVE | SAUVIGNON BLANC | 2022 Gibbston, Central Otago REGION 399 cases (4.5L) VOLUME Original plantings, dating back to 1994. Very low cropping at 3 tonne/hectare, hand harvested. VINEYARD Schist based soils. Hot & dry growing season yielding high quality concentrated fruit. 10% light traditional foot stomped, with 3hrs skin contact, 100% whole bunch pressed prior to TREATMENT barrel fermentation in large format 30% new French oak for 10 months. Unfined, lightly filtered. TECHNICAL Alchol 13.0%, | TA 8.0 g/L | pH 3.18 | RS 1.8g/L (Dry) 20th April 2022 HARVEST DATES 9th March 2023 BOTTLING DATE

## TASTING NOTES

Only made in the best years, this is the fourth release of our premium Proprietor's Reserve. This generous and luscious wine was crafted from hand-picked fruit, grown on 25+ year old vines from our elevated single vineyard. Barrel fermentation with regular lees stirring imparts texture and palate weight, beautifully complementing the rich fruit profile.

Delicate aromas of fresh white blossom, jasmine and lime leaf are in harmony with sherbet candy and exotic Thai basil notes. Ripe green apple and roasted Summer stone fruit give a broad flavour spectrum, with a creamy texture woven expertly through the wine. Perfectly ripe fruit is balanced by an intense white rock minerality, typical of the Coal Pit vineyard and drawing out the length of this refined and elegant wine. Succulent and dry - we think it's our best yet.

The striking Heritage Series label is the work of Chris Heaphy, famed New Zealand artist and creator of all the Coal Pit labels. The distinctive koru forms reflected here are considered traditional Māori symbols of new life and growth.

## **ROSIE'S MATCHES**

Bluff oysters & yuzu kosho mignonette

&

Creamy Havarti, fresh basil leaf with walnut biscotti and Coal Pit honeycomb

