



MARLBOROUGH SAUVIGNON BLANC 2022

Allan Scott Family Winemakers vineyards are largely planted on the stony, free-draining mid-Wairau Valley river flats. The vineyards are sustainably managed, and with the care given during the growing season produce some of the world's greatest wines.

VITICULTURE

Vintage 2022 was a very "new" normal growing and harvesting season for a lot of Marlborough vineyards. Having secured a team of talented cellar hands, the first fruit was met with a great deal of enthusiasm and excitement. A good flowering period, steady and at times very heavy rainfall throughout the season had us employ every bit of viticulture knowledge and finesse. It was crucial to be on top of our vineyard management programme.

Fortunately, we had the ability to call on years of collective experience of growing grapes and making wine across the country. Intricate terroir knowledge and almost daily fruit assessment kept our grapes growing to their full potential.

You can expect every bit of aroma and flavour you have grown to know and love Marlborough for.

VINIFICATION

The highly skilled and multinational team in the winery have produced another fantastic Marlborough Sauvignon Blanc. The grapes are machine harvested and immediately pressed in the cool of the night. The juice is maintained at cool temperatures to ensure the aromatics are not lost. Cleared juice is then fermented to dryness at cool temperatures with specifically selected yeasts. We then selected the pick of the tanks for blending into a wonderful fresh expression for bottling.

DESCRIPTION

Fresh, zesty, juicy and full, this fruit-driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish. A crisp refreshing wine, that shows the true terroir characters of the soils and area it comes from.

SERVING SUGGESTIONS

Best enjoyed now chilled on its own, or last of the summer produce.



TECHNICAL SPECIFICATIONS

(at bottling)

Grape Variety	100% Sauvignon Blanc
Alcohol	12.00%
Residual Sugar	2.86g/l
pH	3.3
TA	8.6g/l
Oak Treatment	None
Malolactic	
Fermentation	None
Vegetarian	
/Vegan	Vegan Friendly
1st Year of	
Production	1989
Barcode	9416917120860

Estate produced & bottled by:
Scott Family Winemakers Ltd
Marlborough
NEW ZEALAND