

DURVILLE

MARLBOROUGH SAUVIGNON BLANC 2022

TECHNICAL NOTES

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

The Hammond, Rose, Lissaman, van Asch, Jones, Halliday, Wilson and Trolove families.

LOCALITY

54% Wairau Valley, 37% Awatere Valley, 9% Kēkerengū, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	1.9 g/l
Total acidity	6.5 g/l
pH	3.46

HARVEST DATE

Between 2nd and 22nd April, 2022.

BOTTLING DATE

2nd June, 2022.

WINEMAKER'S NOTES

CLIMATE

An early budburst and warm weather from September through to January got the 2022 season off to a good start. November was very dry and sunny, but rains in October and December set up the canopy for strong growth and some issues with fungal diseases. January was dry and helped reduce the mildew pressure. Marlborough experienced a lot of rain in February, causing some botrytis issues while giving a helpful boost to the canopies. Berries were able to increase in size with the available water, and the yields were enhanced. Although the vineyards were delicately poised regarding botrytis pressures, a dryish March and April allowed our fruit to attain targets for flavour and maturity in good condition.

SOILS

Free-draining stony, silty loam, with some vineyards having clay or limestone content.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two, three or four canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

WINEMAKING

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

TASTING NOTES

AROMA/BOUQUET

Gooseberries, white and black currants, lime peel and grapefruit.

PALATE

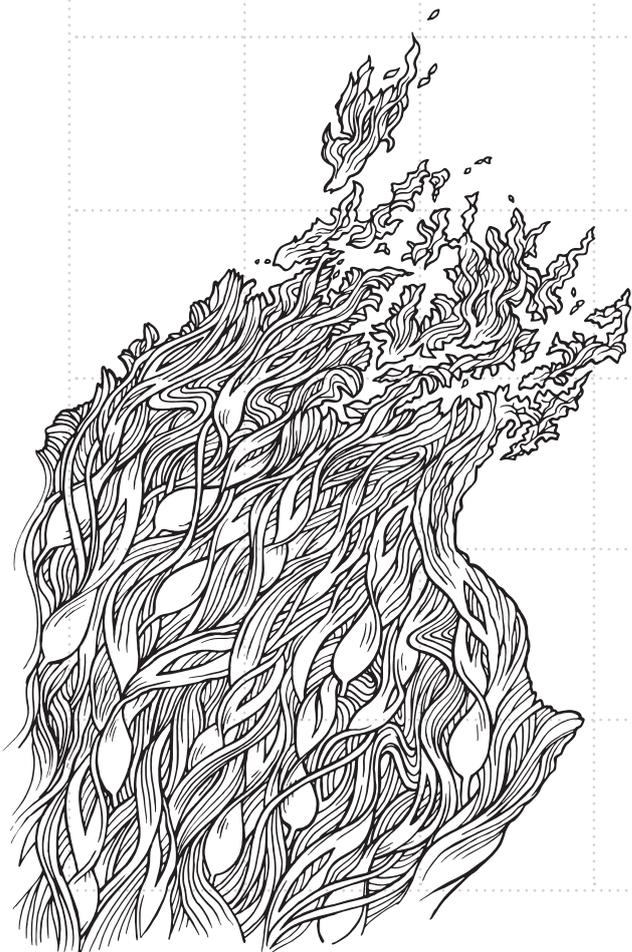
Medium-bodied with lime, gooseberry and citrus flavours, mineral texture and a long crisp finish.

FOOD PAIRING

Leafy summer salads, fresh oysters and seafood of all types. Pairs well with aromatic herbs like mint and coriander — a great match with dishes like Som Tam, pomelo salad or tamales with tomatillo salsa.

SERVING TEMPERATURE

Chilled.



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