



## Luminary Sauvignon Blanc 2022

A vibrant, aromatic and approachable wine.

### COLOUR

Pale lemon, bright and clear.

### AROMA

A vibrant burst of passionfruit, orange blossom, lime and freshly mown grass.

### AGEING POTENTIAL

Best in the first flush of youth between now and 2025, this is a perfect match for green lipped mussels, oysters and snapper pan fried in butter.

### PALATE

Zippy and fresh in the mouth, the palate is juicy and textural, showing the full array of tropical fruit flavours. A vibrant acid line drives a crisp, mouthwatering finish, offset by an enticing phenolic structure.

### WINEMAKING

94% of the fruit from Marlborough and the balance from our Pencarrow Vineyard. The fruit is harvested and gently crushed to tank, cold settled over 2 days and racked to tank and fermented leaving 1.6g/litre of residual sugar giving added weight and texture to the wine. The wine then spends a further 2 months on lees before bottling

### WINEMAKER

Guy McMaster

### TECHNICAL DETAILS

Picking Date: March 2022

Alcohol: 13.0%

Bottled: August 2022

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