

Palliser Estate Sauvignon Blanc 2022

An iconic Martinborough style of Sauvignon Blanc that is serious, subtle and textural while still oozing with vibrant tropical and citrus fruit characteristics.

COLOUR

Pale lemon with perfect clarity.

AROMA

A musky and aromatic nose showing blackcurrant, passionfruit, garam masala, tomato leaf and blossom.

AGEING POTENTIAL

Best enjoyed in its youth by most customers, the wine can age surprisingly well if you prefer the exploration of a mature wine. Enjoy with kaimoana and Asian style cuisine between now and 2027.

PALATE

Electric and intense with pristine fruit expression, the palate is dry, focused and luscious. A hint of phenolic grip adds mouthfeel and texture, the wine finishing long and layered. A stylish and food-friendly style of Sauvignon in the finest tradition of this iconic label.

WINEMAKING

70% of the fruit from our Palliser Vineyard 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 3.5g/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: 12.5%
Bottled: July 2022