

Pencarrow Sauvignon Blanc 2022

A soft, rounded Sauvignon Blanc with lush fruit.

COLOUR

Pale lemon with striking clarity.

AROMA

Musky and intense with notes of orange blossom, passionfruit pulp, black currant, Rose apple and white peach..

AGEING POTENTIAL

Perfect with pesto, chimichurri, goats cheese and anything that used to live in the sea, this is best in its youth between now and 2025.

PALATE

Ripe and juicy in the mouth, this captures the Martinborough style of sauvignon perfectly. Bursting with passionfruit and juicy calamansi lime, this is plump, succulent and refreshing all at once. Complex and charming, the acid is juicy and palate cleansing without dominating the wine. The perfect style for those who: "Don't drink Sav"!

WINEMAKING

63% from our older vines in the Clouston vineyard with the balance from our Pencarrow vineyard. Pressed to stainless steel, cold settled and cold fermented to 12.5% alcohol the older vines tend to throw more tropical notes with softer acidity making for a rounder style. The lees are stirred post-ferment for maximum character.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2022
Alcohol: 12.5%
Bottled: August 2022
pH: 3.13
TA: 7.5g/L
Residual Sugar: 2.5g/L.