



2022 Sauvignon Blanc

VINEYARD NOTES

Forefathers Sauvignon Blanc is a single-vineyard wine produced from the 19 acre Wax Eye Vineyard on Hawksbury Road in the Brancott region. This area produces the classic, cool climate style Sauvignon Blanc. The glacial soils offer the vines good water retention, which promotes flavor development. Machine harvested at 2:00am for maximum cold temperatures, then immediately pressed and settled for 10 days on pulp at 34° F. This method gives the extra flavor texture you experience in the resulting wine. Inoculated with slow yeast and 100% stainless steel cold fermented. Aged on the lees with stirring for three months to accentuate creaminess.

VINTAGE NOTES

The season began with fuller soil water profiles. October through December was very warm but then spoiled by a late December rainfall which coincided with flowering. Subsequently, we also had rain and cold in February at the time of veraison. All this led to a delayed ripening in the season. Luckily the vintage was saved by an extreme dry period from late February through late March.

TASTING NOTES

This wine has a nice straw color. The nose is fresh, zesty, juicy and full, with ripe tropical fruit. The palate has subtle white nectarine and passionfruit notes. These tropical fruits meld well with a flinty finish and a mouthwatering crisp finish of wet stone and saline. Pair with sushi, green salads and fish dishes. Drinks well for 10 years.



VINTAGE

2022

VARIETAL

100% Sauvignon Blanc

APPELLATION

Brancott, Marlborough, NZ

VINEYARD

Wax Eye

VINES / ROOTSTOCK / CLONE

Planted 1984 / 1103 / 2

SOILS / PRUNING / TRELLIS

Loam over glacial gravel

HARVEST DATE

3/19/2022

HARVEST YIELD

4.2 tonnes/hectare

ALCOHOL / TA / pH / RS

13.5% / 6.0 / 3.34

FILTERING

Unfined / Unfiltered / Vegan

CASES PRODUCED

1,500 12-PACKS

WINEMAKER

Nick Goldschmidt

