

GARUA

MARLBOROUGH NEW ZEALAND

SAUVIGNON BLANC 2022





COUNTRY: New Zealand

REGION: Awatere Valley, Marlborough

VARIETAL: Sauvignon Blanc

BRAND: Garúa

ALC. VOL: 12.2%

SIZE: 750 ml

TASTING NOTES

The wine shows notes of tropical fruits and stone fruits with some fresh citrus and grassy characters. It has a lively palate with a very pleasant acidity and a well-balanced finish.

The style shows pure Sauvignon Blanc fruit characters, resulting in a crisp and refreshing finish.

HARVEST

The 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice. The 2022 vintage has excellent fruit condition and flavor concentration

WINEMAKING

The fruit was picked in the cool of the morning and processed using anaerobic techniques. The cool fruit was de-stemmed, crushed and lightly pressed for settling. Clear juice was then racked and warmed for fermentation in stainless steel vats. We used cultured yeasts to accentuate the fruity, varietal characters in the wine. Following fermentation, the wine was racked off the lees to retain the fresh fruit characters before being blended and bottled at the Estate.

AWARDS



"92 Points" Gold Medal Beverage Testing Institute (2022)