



# PYRAMID VALLEY

NEW ZEALAND

## 2022 MARLBOROUGH SAUVIGNON BLANC

### *Season Summary*

The Spring and early summer was cool with reasonable rainfall resulting in good canopies and smaller crops. January and February was very dry and average temperatures were higher than normal. Harvest was therefore earlier than expected with beautifully ripe, clean fruit at harvest.

### *Tasting note*

Bright lemon hue to the wine. An expressively interesting aroma of white flowers, citrus and ripe tropical summer fruits. The palate is focused and concentrated showing ripe fruits and citrus characters with an attractive texture and balanced acidity.

### *Viticulture*

Selectively hand-picked fruit from Sam and Mandy Weavers, hillside, biodynamic, Churton Vineyard that sits at 200m above sea level between the Waihopai and Omaka Valleys. A parcel from the north east facing slope on loess above a clay subsoil.

### *Winemaking*

Hand sorted at the winery then whole bunch pressed into larger oak demi-muids (600L) barrels. Indigenous yeast starter and left on lees for 6 months. Bottled unfinned and unfiltered.

440 x 6pks produced

### *Chemical Analysis*

Alcohol: 13%                      pH: 3.10  
TA: 7.2 g/L                         SO<sub>2</sub>: 26/80  
Other additives: None  
Suitable for Vegetarian/Vegan: Yes

