

## **MOUNT RILEY SAUVIGNON BLANC 2022**

### **WINEMAKERS NOTES:**

Cooler temperatures in February and late summer rains made for tricky later season ripening and a viticultural team losing some sleep! Despite this our ability to be agile and react quickly ensured we picked fruit in the very best condition. With rigorous blending and only selecting superior parcels we were able to ensure our principles of high quality and capture those enticing Marlborough flavours that create Mount Riley's classic and highly sought-after Estate Sauvignon Blanc.

Our 2022 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with a portion from the Awatere Valley and the balance from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

### **TASTING NOTES:**

- Colour*      Light straw with green hues.
- Bouquet*     Complex aromas of citrus, passionfruit, gooseberries and currant with a touch of crushed herbs.
- Palate*       Weighty mouthfeel with intense although refined flavours finishing with a crisp, acidity
- Drink*        Drinking well now; this wine can be enjoyed until late 2025. Great as an aperitif or match with seafood, smoked fish, fresh salads or chargrilled vegetables

### **TECHNICAL INFORMATION:**

Grape variety: 100% Sauvignon Blanc  
Origin: Marlborough, NZ  
Alcohol: 12.5%  
RS: 3.6 g/L  
TA: 7.0 g/L

