

2022 Southern Cross Marlborough Sauvignon Blanc

Region:	Marlborough
Vineyards:	Kuranui
Winemaking	The grapes for this wine were harvested in our Marlborough vineyard and transported to a contract facility for dejuicing and settling. The clear juice was transported by road tanker to our Katikati winery where it was fermented in stainless steel tanks at around 12°C using IOC Be Thiols yeast strain. Following fermentation the wine was blended, protein stabilized, cold stabilized and fined. The finished wine was bottled in June 2022.
Analysis:	pH 3.1
	Acidity 8.5 g/L
	Residual sugar 2.2 g/L
	Alcohol 12 % v/v
	Standard drinks 7.1
Allergens	Contains sulphites. Produced using milk product, traces may remain.
Comments	Fresh, tropical fruits and splashes of lime. The palate is clean and fresh with lively acidity surrounding a core of tropical fruit flavours such as gooseberries and passionfruit.
Cellaring	This wine is drinking well now but can be cellared for up to 2 years.
Food match	This wine is well suited to matching with seafood, summer salads and good company