



LAWSON'S DRY HILLS
— MARLBOROUGH —



Sauvignon Blanc 2022

Tasting Notes

Our 2022 Estate Sauvignon Blanc is bursting with lemon, passionfruit and ripe tropical fruit, tied together with layers of fresh, green, herbaceous characters. The palate has lovely fruit concentration, balanced acidity and a gentle, dry finish.

Vineyards and viticulture

This wine comes from just two of our vineyards, a nearly equal split between our Awatere and Waihopai Valley blocks. Growing on only two or three canes keeps our crop levels low which ensures beautiful selection of weight and flavour concentration.

Winemaking

With rain in February, warm weather and early development of flavour, we picked at a slightly lower brix this year. Each block was picked when they reached maximum passionfruit characters and while the acidity was bright and crisp. The grapes were gently pressed before being fermented in stainless steel tanks with selected cultured yeast, while 4% was fermented with wild yeast in old French barriques.

100% Sauvignon Blanc, Alc 13%, pH 3.3, TA 7.3, RS 3.0g/L, Vegan

Cellaring

Drink now while bright and vivacious or age for a year or two and allow the wine to mellow and soften for a rounder mouthfeel.

Food Match

Seafood, shellfish, salads, feta, goat cheese, fresh herbs, Vietnamese-style dishes, garlic prawns, light Thai dishes.

