

## 2022 Leveret Estate Marlborough Sauvignon Blanc

Region: Marlborough

Vineyards: Kuranui

Composition: Sauvignon Blanc 100%

Winemaking The grapes for this wine were harvested in our Kuranui vineyard in the Awatere Valley, Marlborough. The juice was transported by road tanker to our Katikati winery where it was fermented in stainless steel tanks at around 14°C using IOC Be Thiols & Selectys Thiol yeast strains. Following fermentation, the wine was protein stabilized, cold stabilized, filtered, and fined. The wine was bottled in June 2022.

Analysis: pH 2.92  
Acidity 7.9 g/L  
Residual sugar 1.3 g/L  
Alcohol 13.2% v/v  
Standard drinks 7.7

Allergens Contains sulphites

Comments Intense citrus, stone-fruit, and fresh herb aromas. The palate is full of tropical fruit flavours with a crisp, dry finish.

Cellaring This wine is drinking well now but can be cellared for up to 3 years.

Food match Shellfish and fish or summer salads, or drink with roast pork and apple sauce.