



CELLARING

4-5 years

PRODUCTION

2200 cases (12 x 750ml)

WINE SPECIFICATIONS

ALC 13.0%

Acidity 7.2g/l
(0.72g/100ml)

Sugar 3.0g/l
pH 3.25

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



2022 MARLBOROUGH SAUVIGNON BLANC

Zesty, bright, lively

TASTING NOTES

Bright with a pale green hue at the center. The nose is clean with lifted florals of elderflower, tropical notes of green mango, and lime melded with herbaceous nuances of fresh cut grass. The palate is fresh with lovely concentration of citrus and green mango, fragrant florals, and fresh herbs. The wine is succulent with a subtle wet stone mineral texture. The acid is crisp and fresh, leaving a clean and persistent impression. This is a beautiful New Zealand Sauvignon Blanc with a classic Marlborough pedigree.

VINIFICATION

Machine harvested and pressed carefully to minimize the influence of skin contact. Only the free run juice is used for the Steve Bird Sauvignon Blanc. Fermentation is long, slow, and cool, using temperature controlled stainless steel tanks. Post fermentation the wine is allowed to stay in contact with its fermentation sediment for approximately 3 months.

THE VINTAGE

Vintage 2022 presented us with two very significant challenges. The first being how to navigate through the harvest under strict Covid 19 isolation protocols. Thankfully our very talented team have become quite adept at plan for Covid and while 30% of our staff were impacted by isolation rules the harvest rolled on seamlessly. The second problem was La Nina and the absolute certainty of late season tropical rain. My 42 years of wine making in New Zealand has taught me that in seasons like this the only solution is to go early, go hard, and beat the rain. So harvest started 10 days ahead of normal and was done and dusted before the big rain came, and it came in record amounts.

FOOD MATCH

The vibrant flavours and balance of this wine will enhance the delicate flavours of fresh seafood and light summer salads, a favorite go to when pairing Marlborough Sauvignon Blanc is goat cheese. The acidity in the wine will pair nicely with a cream sauce as well as lighter white meats like chicken.



BIRD WINES

www.birdwines.com