

Offshoot

SAUVIGNON BLANC 2022

Pétillant-Naturel

Lightly sparkling Sauvignon Blanc

TASTING NOTES

The fruit for this wine was sourced from the Waihopai Valley sub region of Marlborough. Classic Sauvignon Blanc characters are expressed on the nose that is complimented by beautiful apple and ripe citrus aromas. The palate is vibrant and fresh with passionfruit and pear notes. Good natural acidity brings all these characters together into a well-balanced wine. The wine shows a light spritz due to the fermentation finishing in bottle.

TECHNICAL DETAILS

Harvest Date	March 2022
Alcohol	12.8
Total Acidity	7.9g/l
Residual Sugar	2.89g/l
Bottling Date	May 22

VINTAGE CONDITIONS

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

VINIFICATION

Pétillant Naturel (pet nat) translates from French to naturally sparkling. To achieve carbonation, we bottle the wine while it is still fermenting and close the bottle with a crown seal. The yeast continues to ferment the sugars, producing carbon dioxide that becomes trapped in solution.

The wine is cloudy as there is no filtration prior to bottling, kind of like a pale ale beer. The sediment at the bottom of the bottle is the dead yeast cells that settle once the fermentation process has completed.

We used Sauvignon Blanc because it is a variety that is full of character, especially when grown in Marlborough. This Pet-Nat provides a little glimpse at the type of wine our Winemakers are used to tasting in the winery before wines are prepared for bottling.



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Accolades

90 POINTS – Candice Chow, Candice Wine Chat, November 2022

Bright, even, pale yellow. Moderately fine bead, lightly effervescent. The nose is fresh and punchy, with penetrating aromas of green apple, gooseberry and kaffir lime leaf. Medium-light bodied, aromas of green apple and its skins packed the palate, underlying gooseberry and kaffir lime leaf. The mouthfeel carries subtle apple-skin like phenolics and flows effortlessly with lively acidity; vibrant mousse and creaminess broaden the palate and enhance the flavour. This fun, vibrant Sauvignon Blanc pet-nat is clean and refreshing with attractive aromatics. Serve well-chilled as a n aperitif or match with seafood and goats cheese tart over the next 2 years. Fruit from the Waihopai Valle. Bottle fermenting to create natural carbonation.

SILVER – Aotearoa Regional Wine Competition 2022, September 2022

