

2022

MARLBOROUGH  
**a+ SAUVIGNON BLANC**



**VINTAGE CONDITIONS**

Harvest 2022 was all about timing and navigation. Good flowering and a warm October through December produced good fruit sets, but some rain in February required navigating with harvest timings. Bringing the fruit in at best timings for each vineyard to capture the optimum fruit flavours and avoid botrytis was the objective. Our talented team were able to produce a real crowd pleaser here with the combination of fruit from our premium high elevation vineyards.

**WINEMAKING**

These grapes were selected from our most premium vineyards up in the Waihopai Valley and Wairau valley to provide a complex base that gives the sensory experience of layers of complexity and enjoyment. Stainless steel fermentation at between 12°C to 16°C using selected aromatic yeasts retains varietal character while a short period of lees contact and a small portion fermented in oak barrels contributes texture and roundness.

**FOOD MATCH**

Perfect with barbecued fish or a bowl of green lipped mussels and fresh asparagus.

**VEGAN:** YES

**VEGETARIAN:** YES

**COELIAC:** YES

**DAIRY FREE:** YES

**ALLERGENS:** SULPHITES



**COLOUR**

A hint of straw yellow with green hues.

**NOSE**

An herbaceous nose with complexity showing layers of tropical notes.

**PALATE**

Racy acidity with a smooth texture and notes of mango and melon. Finishing with a long citrus minerality.

**ANALYSIS**

Alc. 13%

pH. 3.19

TA. 7.2 g/L

G/F 2.14

**CELLARING**

Drink now through to December 2025. Serve chilled.

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