

THE STARLET  
2022 SAUVIGNON BLANC

Tasting Notes

*"Lifted aromatics of citrus, spice, and crushed passionfruit seeds, the fresh palate has a mineral complexity and herbal notes balanced by a floral elderflower sweetness."* Olly Masters (Winemaker)



Our Sauvignon Blanc is named "The Starlet" because of her international popular appeal – a blend of both old and new world style. She's also fresh and fruity and best enjoyed young!

**Vintage**

Warm temperatures at the start of the season, without the usual buffeting spring winds, resulted in rapid growth, aided by the moist ground from a wet winter. The warmth continued to flowering at the end of November before a cool front slowed growth but it was a good fruit set. January was hot and dry with a few consecutive days over 30°C. Conditions stayed warm for the rest of the season and harvest started at the end of March and continued over the next month. This was a dream season in terms of fruit quality and vine health with yields above the long-term average, and with an even berry size aiding flavour consistency and varietal expression. This season will be remembered as one of the best. This Sauvignon Blanc was hand-picked at an average yield of 6.4 T/ha. Growing Degree Days (GDDs) were 1152.

**Food Match**

Sauvignon Blanc is a refreshing dry white wine with our textural style displaying more intense tropical fruit flavours. It's a wine that can be savoured on its own or enjoyed with food where it's particularly suited to fresh and grilled seafood, ideal with most appetisers and a perfect match to salads, vegetable dishes or white meats. The best cheese pairings include goat, feta or sharp cheddars.

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	MS
Planting	2005, Altitude: 240-280m	Harvested	30-31 March & 6 April 2022
Harvest Analysis	Brix: 25.5-26.4 / pH: 3.14-3.17 / TA: 7.4-7.9 g/l	Bottled	21 September 2022 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.14 / TA: 6.7 g/l	Cellaring	1-5+ years

**Winemaking**

After a few initial hours of gentle skin contact, the hand-picked fruit was whole bunch pressed to tank for settling. The majority (55%) of the free run and some pressings juice was then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion was fermented in older French oak barrels, using both indigenous vineyard yeast and also using a vineyard sourced "ped de cuve" where a portion of juice is allowed to start fermenting in the vineyard. All these techniques add more texture and complex mineral/flint characters to the wine.

**Misha's Vineyard**

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57 hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.