



Life.Land.Legacy.



## 2022 te Kano Northburn Sauvignon Blanc

Made in extremely small quantities, the Land Series wines seek to highlight the very best from each of the unique subregions within our family of vineyards. This Sauvignon Blanc is a reflection of the unique terrior of our Northburn site.

A complex and textural Sauvignon Blanc with explosive elderflower, passionfruit and toasted oak aromatics. Stone fruit, melon and citrus burst onto the palate, with creamy brioche and vanilla following behind. Richly textured with a creamy mid palate and a fresh, driven acidity on the finish.

This complex, textural wine shows lovely poise and walks a fine line between richness and minerality.

### Vintage

The 2022 season started with warm, wet weather, providing ample moisture for strong Spring growth and healthy vine canopies. The warmer weather continued through Summer, with regular rains keeping soil moisture levels high and reducing vine stress. The harvest period was calm and settled, allowing fruit to be picked at optimum ripeness.

### Vineyards

This wine is 100% grown at our Northburn vineyard. Deep glacial soils with layers of silt allow the vine roots to explore the terrior and bring power and depth to the wines they produce.

### Varietal

100% Sauvignon Blanc, clones 905, 376 and UCD1.

### Winemaking

Hand picked fruit was divided into 2 batches at the winery to create complexity in the final blend. A portion was fermented in stainless steel with a selected yeast strain and the remainder whole bunch pressed directly to oak barrels and puncheons for fermentation with indigenous yeasts. Partial malo-lactic fermentation and periodic lees stirring was used to build body and depth, before blending and bottling after 11 months.

Cellaring.....Drink now to 10+ years  
Serving.....Serve at 8-10°C

### Technical Data

pH .....3.20  
TA.....7.4  
Residual Sugar.....2g/l  
Brix.....23.5  
Alcohol.....14% v/v