

SAVEÉ SEA

Sauvignon Blanc 2022



NEW ZEALAND MARLBOROUGH WAIRAU VALLEY

AWATERE VALLEY

Awatere River Winery: The valley surrounding the Awatere River was carved out by ancient glaciers leaving rich alluvial deposits that give the wines a minerality and flintiness. Coupled with the crisp, pure water flowing down the Awatere ('swift river' in Maori) from Mount Tapuae-o-uenuku give the wines a unique expression of the land. Dating back over 100 years the Vavasour family has toiled upon this land and in the 1980's saw the first vineyards planted. Taking what they have learned over the years of toiling the land, and experiences in winemaking across the world; the winemaking team has created a balance of old-world tradition with new world discipline and learned intuition when creating the wines. 100% sustainably produced and vegan friendly, Awatere wines are in transition of organic certification.

Tasting notes: Aromas of melon, grapefruit, passionfruit, and hints of crushed herbs. Juicy tropical fruit and gooseberry flavors on the palate, with fresh balanced acidity on the finish.

Winemaker: Hamish Kempthorne

Appellation: Marlborough **Blocks: Upton Downs & Marchburn** Grapes: 100% Sauvignon Blanc Soil: Alluvial silt loam over gravel

Vineyard practice: Sustainable Harvest Dates: March 24th-April 7th

Fermentation: Grapes were machine harvested in the cool of night to retain freshness. The juice was fermented cool in stainless steel tanks with selected yeasts to promote the primary ripe fruit characters. Following fermentation, the wine matures for three months on the yeast lees to build extra texture on the palate.

Alc: 13% pH: 3.22 RS: 5.1 grams per liter UPC: 9 421901 115234

Marlborough: Perched on the east coast of New Zealand's South Island, Marlborough has approx. 23,600 hectares of vine plantings, the majority of these are found in Wairau and Awatere Valleys. Being one of the sunniest and driest areas in New Zealand, Marlborough also has relatively cool climate conditions, providing the grapes with a long slow, flavor-intensifying ripening period. With average summer temperature at 75° F with the nights being on the cool side fluctuating some 10 degrees. The unique terroir of the Marlborough region features a variety of soil compositions. These vary from alluvial free draining, to a more clay/loam soil.

Other Wines Available:

AWATERE RIVER Sauvignon Blanc AWATERE RIVER Pinot Noir ANNA'S WAY Sauvignon Blanc ANNA'S WAY Pinot Gris

