

Sauvignon Blanc

TE MUNA, MARTINBOROUGH 2023

HARVEST DATA

VINTAGE DETAIL	La Nina influenced. Began warm and early with only one substantial frost. Above average rainfall post- Christmas, the season cooled to match the long-term norm.
BRIX	21.2 average
PRODUCTION LEVEL	85 hl/ha average
HAND HARVESTED	8%
WINEMAKING	
WHOLE BUNCH	8%
DESTEMMED	92%
FERMENTATION VESSEL	Stainless steel tanks and French oak barriques
FERMENTATION	Inoculated and indigenous
BARREL TYPE	French oak barriques
NEW BARREL %	3%
MATURATION	3 months
FINING	Yes
FILTRATION	Yes
BOTTLED	July - 23
WINE ANALYSIS	
ALCOHOL	12.5
RESIDUAL SUGAR	2.5 g/l

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РН	3.23
ACIDITY	7.5 g/l

TASTING NOTE:

Very pale straw. Precision and purity are hallmarks of the 2023 release. Fresh kaffir lime leaf and white floral aromatics. The palate shows an abundance of fruit intensity in tune with the textural elements and crystalline finish that this vineyard is loved for. Sophisticated and moreish.