

Black Cottage

Sauvignon Blanc Marlborough New Zealand 2022

Sustainably Grown | Vegan Friendly

excessive heat waves, our grapes were allowed to

gain physiological ripeness at lower than normal

sugar levels. Our harvest decisions were made

purely on flavour rather brix levels. The wines

are light on their feet with expressive aromatics,

great energy, and fresh lively acidity with a tight

structure on the palate. The wine went through a long, cool fermentation in stainless steel tanks

to maximise fruit purity and varietal character.

Harvest & Winemaking notes: With a long drawn-out summer, without

Tasting notes:

Pale straw in colour, this sauvignon blanc has a complex nose of paw paw, passionfruit, pineapple and a touch of cut grass and crushed herbs. The juicy palate is packed full of tropical fruits and lime zest with a hint of sweet pea and crunchy red capsicum. Good balance and refreshing acidity complete this expressive wine.

Try with fresh seafood or light, seasonal salads.

Analysis:

SUB-REGION	Wairau & Awatere valleys
SOIL TYPE	Alluvial
VARIETIES	Sauvignon Blanc
PH	3.28
ТА	8.1 g/l
RS	3.5 g/l
ALCOHOL	12.5%



SUSTAINABLE WINEGROWING

www.blackcottagewines.co.nz