MOMO SAUVIGNON BLANC 2022



Tasting Note

A refined, yet wholly classic Sauvignon Blanc from Marlborough. Densely aromatic, with lush notes of passionfruit, tropical fruits and dried herbs. The palate is vibrant and balanced, yet dry with ripe sherbet like acidity giving great length.

Vintage

2022 will be remembered for its challenging nature, which kept us on our toes after a run of remarkably effortless vintages. Dry, stable weather over flowering led to an abundant fruit set, and with consistent small rain events, we enjoyed fantastic vigour across the whole vineyard.

Leading into the harvest period the region endured some significant rainfall events, which increased berry and bunch size, but also disease pressure, unfortunately. Luckily, within our Raupo Creek vineyard and our organic partner vineyards in the Wairau and Waihopai Valley, we had excellent teams working tirelessly in the vineyard to mitigate this. We were able to pick each plot before any real disease pressure took a hold, so after a pressured few months, 2022 has proved a stand-out vintage for our whites, which are showing a fantastic depth of flavour, structure and acidity.

Winemaking

Certified organic grapes were harvested by machine in cool temperatures during March and April. The fruit was pressed, settled and the clear juice was then carefully racked into a variety of stainless-steel vessels.

A long, cool fermentation proceeded to enhance the pure, distinctive flavours that are the hallmark of Marlborough Sauvignon Blanc. After a short period on lees, the wine was stabilised and filtered prior to bottling.

Technical Info

pH 3.22
TA 7.2 g/L
RS 2.1 g/L
Alcohol 12.5% abv

Derived from 100% certified organic fruit, with portions from the Omaka Valley, Wairau Valley and Waihopai Valley.

Biogro Certified Organic Vegan friendly Contains Sulphites

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