



PYRAMID VALLEY

NEW ZEALAND

2022 WEAVER SAUVIGNON BLANC, MARLBOROUGH

Variety/blend

100% Sauvignon Blanc

Season summary

A cooler season, with higher than average rainfall over the growing period resulting in lush, healthy canopies. A warm period in early December resulted in a good fruit set. The weather became dry and stable in late March/April which allowed for picking of clean, ripe fruit.

Tasting note

Slight hazy, unfiltered appearance with green/lemon hues. Complex, ripe exotic fruits with subtle grassy aromas typical of the variety. The palate is full of concentrated ripe fruits with beautiful texture and drive. A wine that shows the potential of what Sauvignon Blanc can be. This wine should age gracefully over the next 5-10 years. Match with fresh fish and a vibrant salad.

Viticulture

Selectively hand-picked fruit from Sam and Mandy Weaver's hillside, biodynamic, Churton Vineyard that sits at 200m above sea level between the Waihopai and Omaka Valleys. A parcel from the north east facing slope on loess above a clay subsoil.
Harvested: 31 March 2022

Winemaking

Hand sorted and whole bunch pressed into a concrete Tulipe. Fermented with the indigenous yeast from the fruit and winery and left on lees for 8 months and then racked to old puncheon on light lees for a further 10 months. Bottled in September 2023 unfiltered and unfiltered.

Chemical analysis

Alcohol: 14.0% pH: 3.21
TA: 5.5 g/L SO²: 68ppm
Suitable for Vegetarian/Vegan: yes

