



CASTLEBRAE

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MARLBOROUGH SAUVIGNON BLANC
2022

Lychee, passionfruit and citrus characters

TASTING NOTES

The wine has vibrant notes of lychee, bell pepper and citrus characters on the nose. Fresh tropical and grassy characters fill the front palate, the mid palate is juicy and the wine finishes with a nice, sweet edge. The palate has a unique freshness that is due to the free draining soils found at the growing site. This excellent wine will reward cellaring for the next 4 years.

TECHNICAL DETAILS

Harvest Date	March 2022
Alcohol	12.5% VOL
Total Acidity	7.6 g/L
Residual Sugar	4 g/L
Bottling Date	July 2022

VINTAGE CONDITIONS

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavour concentration.

VINIFICATION

This is a single vineyard wine made with fruit from our Castlebrae vineyard, located at the mouth of the Awatere River. The vines were planted in 2007 and 2013 giving a nice mix of maturity. The fruit was machine harvested in two passes. The picks were fermented separately and then blended back together. The early pick lends acidity to the wine and strong Awatere flavour. The later pick has more classic Sauvignon Blanc characters – lychee and tropical fruits.