

TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TWRWINES.CO.NZ

TE WHARE RA 2022 SAUVIGNON BLANC SINGLE VINEYARD 5182

This is our 2nd ever release of a Sauvignon Blanc under our SV5182 designation. We feel that this wine showcases the best expression of our site here at Te Whare Ra and the stellar quality of the 2022 vintage in Marlborough. This wine is the culmination of a 15 year project we have been pursuing with Sauvignon Blanc from our TWR home block. This wine is all about fruit weight and texture which is achieved with low crops, meticulous canopy management and lots of attention to detail with fruit selection. The focus was making a wine which has great texture and fleshiness and which is characterised by lots of layers and complexity with notes of ripe tropical notes with stone-fruit and citrus with a lovely line of ripe minerality.

Winemaking: All the fruit for this wine was hand-picked and hand-sorted. The free-run and soft pressings parcels were combined for fermentation. The majority of the juice underwent fermentation at warmer temps in older French oak demi-muids, with a small proportion fermented in tank. All parcels spent significant time on fine lees, post ferment for texture. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: This 2022 SV release shows gorgeous white stone-fruit and a great florality coupled with lovely ripe tropicals and hints of basil and lime. These follow through to the palate - which is fine and weighty with vibrant fleshy fruit and great texture balanced by a ripe, juicy acidity and lingering minerality. This wine is deliciously drinkable upon release but will also benefit from some time in your cellar if you choose to do so.

Vintage: Over the spring of 2021 we experienced great conditions over flowering which led to moderate crops and a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed was generally dry and very even with no big heat spikes. We did experience some rain towards the end of February which gave the vines a nice boost to see them through till the beginning of harvest. We have described it as "the Goldilocks vintage" in that it was quite similar to the 2020 season = not too hot, not too cold, just right!

The very even growing season meant that our harvest began on track with our long-term averages in mid - March and was completed by the first week in April. The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity.

TECHNICAL DATA

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| Fruit Source: | 100% from TWR Home Block (Renwick) – BioGro Organic certified | Residual Sugar: | 0.4g/L |
| Variety: | Sauvignon Blanc | Production: | 172.5 cases |
| Harvest Date: | 19th & 21st March 2022 | Cellaring: | 4-7 years |
| Vinification: | 70% fermented in large format neutral oak, balance in stainless steel | | |

Alc 12.7% vol

pH 3.26

TA 7.0g/L