



# PASK

SAUVIGNON BLANC

2022



#### TASTING NOTES

Tropical fruit aromas with subtle lime and green apple notes. An elegant Marlborough Sauvignon Blanc with vibrant acidity supporting flavours of gooseberry and passionfruit. These characters flow across into the palate, held aloft by an underlying lees driven textural backbone, and mineral concentration.

#### VINTAGE DETAIL

Vintage 2022 was rather a mixed bag with warm weather leading into Christmas and the new year, followed with some strong fresh winds and warm night then early vintage it started raining. Choosing when and how often to pick was the key, getting fruit in clean with higher acids, or leaving it out through the rains and getting it in ripe but with lower acids.

#### WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL
FERMENTATION:	COOL FERMENTATION WITH AROMATIC YEAST
MATURATION:	4 MONTHS ON LEES
FINING:	NO
FILTRATION:	STERILE

#### WINE ANALYSIS

ALCOHOL:	13.0%
RESIDUAL SUGAR:	2.2 G/L
ACIDITY:	6.2 G/L

#### WINEMAKERS NOTES

Marlborough Sauvignon Blanc sourced from the Wairau Valley. Harvested early April. Fermented in stainless steel with aromatic yeasts, within a temperature range of 12 to 16 degrees Celsius. Three months maturation on fermentation lees with blending in September 2022