



CLASSIC MARLBOROUGH SAUVIGNON BLANC 2022

ESTATE GROWN

THE OTUWHERO RIVER GIVES OUR WINE ITS NAME

Our wild, sea swept Otuwhero Estate is set at the edge of the Southern Ocean – where the ancient Otuwhero River runs through the lower Awatere Valley in Marlborough New Zealand.

VITICULTURE & WINEMAKING

Bold and intensely vibrant Marlborough Sauvignon Blanc distinctively Awatere Valley, this wine is sourced solely from our finest steeply terraced, north facing blocks on the OTU Wine Estate.

The 2022 vintage may be considered one of the more challenging in recent memory, with crops recovering from the very low 2021 season, Covid impacts and warm but wet conditions over harvest. A second “La Nina” year delivered warm waters around the coast of the top end of the South Island and this translated to a warm settled flowering period in late November and December 2021. During the ripening period of January through to early March warm, but higher rainfall periods than normal seasons maximized the crops for the 2022 season after the very light 2021 vintage. A warm and dry finish enabled the harvest team to bring in the fruit with ripe flavours and refreshing acidity.

To ensure added texture and depth, after fermentation, the wine was kept on light lees for three months until bottling.

WINEMAKERS COMMENTS

Fresh, edgy and intensely vibrant Marlborough Sauvignon Blanc. Passionfruit, kiwifruit, lime zest and grapefruit flavours are offset by bold green apple acidity.

AROMAS

Passion fruit, lime zest, stone fruit.

Technical Specifications

Alc	12.5%
T/Acid	7.4 g/L
pHl	3.31
Res Sugar	3.83 g/L
Region	Marlborough, New Zealand
Winemaker	Jeff Clarke
Cellaring	Best enjoyed now

