

2022

ANT MOORE ESTATE MARLBOROUGH SAUVIGNON BLANC

VINTAGE CONDITIONS

Harvest 2022 was all about timing and navigation. Good flowering and a warm October through December produced good fruit sets, but some rain in February required navigating with harvest timings.

WINEMAKING

These grapes were selected from our premium vineyards up in the Waihopai Valley and Wairau valley to provide a balanced flavour profile. Stainless steel fermentation at between 11°C to 15°C using selected aromatic yeasts retains varietal character contributes texture and roundness. Fermentation occurred over 4 weeks achieved the desired residual sugar. After blending the wine from our selected vineyards, the wine was stabilised without the need for additional fining before filtration and bottling.

FOOD MATCH

Perfect with fish, poultry, vegetables and sharp cheeses.

VEGAN: YES

VEGETARIAN: YES

COELIAC: YES

DAIRY FREE: YES

ALLERGENS: SULPHITES



COLOUR

Pale yellow with green hues

NOSE

A herbaceous nose with great depth showing layers of tropical notes.

PALATE

Lovely texture, showing tropical fruit spectrum, rock melon, mango. Finishing with a long limey crispness.

ANALYSIS

Alc. 13%

pH. 3.3

TA. 7.3 g/L

G/F 3.2

CELLARING

Drink now through to December 2024. Serve chilled.

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