

Data sheet →

Sauvignon Blanc 2022



Available in
750ml

SITE & SOIL stony topsoil with gravelly-loamy subsoil

GRAPE VARIETY Sauvignon Blanc

VINTAGE 2022 A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

DESCRIPTION This wine will cut through the worst head-cold you've ever had... So impressive with its intense nose of gooseberry, white currants and elderflowers. Very expressive on the palate as well - the juicy core of sweet fruit is beautifully supported by an elegant acidic structure. The wine is very lively, and vibrant all the way into the finish.

> **HARVEST** beginning to mid of September, hand-selected in multiple passes

> **FERMENTATION** 90% cooled fermentation in steel tank at 18–20°C, 10% in barriques at 22–24°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13.2% vol

> **ACIDITY** 6.3 g/l

> **RESIDUAL SUGAR** 1.3 g/l

> **FOOD PAIRING** From shrimps to prawns to lobster - it loves them all, providing exciting accompaniment 'at eye-level'. Fish dishes as well, will do well with authoritative spices or heavier sauces. Additionally, the wine is very harmonious with hard cheeses.

> **SERVING TEMPERATURE**
10-12°C

> **MATURITY**
2023 - 2027