



**Seasonal**  
**2022, Marlborough**  
**Organic Sauvignon Blanc**

A pungent Sauvignon Blanc which has been grown with biodynamic principles and is fully Biogro certified organic. A mouth-tingling blend crafted from ripe fruit grown in the hills of Marlborough's Waihopai Valley, this expressive Sauvignon Blanc delivers a punch of aromatics and flavour that NZ's flagship varietal has become famous for.

Intense aromas of passionfruit, blackcurrant, grapefruit and grassiness will slap you in the face screaming this is pure Marlborough Sauvignon Blanc.

The palate is rich and concentrated, packed with peach, pineapple, capsicum and fresh herbs, all supported by a backbone of lively acidity which provides great length.

Unmistakable in style, this wine still possesses an air of finesse and chalky mineral notes that add another layer of enjoyment.



**Brash > Exuberant > Energetic > Expressive > Lively**



THE  
HUNTING  
LODGE

## Seasonal

### 2022, Marlborough Organic Sauvignon Blanc

#### Technical Notes

Bottling Date	16/08/22
pH	3.03
TA g/L	7.2
Glucose g/L	3.4
Sub-Region	A single vineyard on the hills of the Waihopai Valley - Organically grown
Harvest Method	Machine-Harvested in the early hours when grapes are cool for aroma and flavour preservation
Processing	Destemmed, pressed and cold-settled to clarify the juice
Fermentation	Fermented in stainless steel tanks with a selection of (thiol) aroma enhancing yeast strains
Maturation	3 months ageing on light lees to impart texture and richness



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