



SAUVIGNON BLANC 2022

Scott Base. Our Place.

Scott Base Vineyard owned by Allan Scott Family Winemakers has diverged from its original single Central Otago Vineyard with the inclusion of a prime site Vineyard in Marlborough for the production of premium Marlborough varietal wines.

VITICULTURE

Vintage 2022 was a very “new” normal growing and harvesting season for a lot of vineyards. Having secured a team of talented cellar hands, the first fruit was met with a great deal of enthusiasm and excitement. A good flowering period, steady and at times very heavy rainfall throughout the season had us employ every bit of viticulture knowledge and finesse. It was crucial to be on top of our vineyard management programme.

VINIFICATION

Minimal handling was used to retain all the stunning aromatics and flavours in the wine. Once it was gently pressed to tank, the fruit parcels were cool-fermented with wild yeast. An extended period on lees helped build even more texture and complexity, this wine was then bottled to capture the natural characteristics of the vineyard.

DESCRIPTION

Fresh, zesty, juicy and full, this fruit-driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish. A crisp refreshing wine, that shows the true terroir characters of the soils and area it comes from.

SERVING SUGGESTION

Best enjoyed now chilled on its own, or last of the summer produce



TECHNICAL SPECIFICATIONS (at bottling)

Grape Variety	100% Sauvignon Blanc
Alcohol	12.0 %
Residual Sugar	2.86 g/L
pH	3.3
TA	8.6
1st Year of Production	2020

Vegan Friendly



Estate Produced & Bottled by:
Scott Base Vineyards, McNab Road,
Cromwell,
NEW ZEALAND