



2022 Kono Marlborough Sauvignon Blanc



TASTING NOTES

Distinctly Marlborough, this pure and bright Sauvignon Blanc has a vibrant fruit-driven nose bursting with citrus and tropical fruit. On the palate luscious flavours of lemon zest and guava combine with notes of currant leaf and fresh bell pepper. Finely balanced with zesty acidity, an underlying minerality, and just a hint of residual sweetness this crisp and fresh wine leads to a perfectly long, dry, and persistent finish.

WINEMAKING

Machine harvested grapes are transported to our winery located in Marlborough's Awatere Valley. Once at the winery the grapes are pressed using modern membrane presses, with both the free-run and harder pressings combined in stainless steel tanks then chilled and settled until clear. The juice is then racked and warmed before being inoculated with selected yeast cultures. The ferments are controlled through temperature manipulation to retain aromatics in the wine and stopped with just a very small amount of balancing residual sweetness. Blending occurs in early May, after which the resulting fresh and lively wine is stabilised and filtered without the need for fining, ready for bottling in early June.

VITICULTURE

Grapes for this wine are grown on a range of both Kono owned sites and vineyards from dedicated growers located throughout the main viticultural areas of Marlborough. The Waihopai, Awatere, and Rapaura sub-regions are all represented in this blend, bringing a unique flavour profile to the finished wine.

The 2021/2022 growing season started with a very warm spring and early summer providing excellent flowering and fruit-set conditions, resulting in bunch and berry numbers well above average. The warm and dry conditions experienced over January were perfect for advancing ripeness of the large crops, however the unusually cool and wet February slowed ripening considerably. Classic Marlborough harvest conditions with clear days and cool nights prevailed from late February through to the end of March, with the grapes developing ripe, concentrated fruit flavours without losing the crisp balancing acidity and freshness our wines are renowned for.

ANALYSIS

Alcohol: 13%
pH: 3.12
T/A: 8.2g/L
R.S: 3.3g/L

KONO BEVERAGES

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WINERY

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