



Ant Moore, Signature Series Sauvignon Blanc, Marlborough, New Zealand, 2022

Producer Profile

Legendary Marlborough winemaker Ant Moore moved to New Zealand in 2002 and quickly became part of the fabric of the region (despite being Australian born!).

Turning bare blocks into thriving vineyards, building up a winery and creating many successful wine brands are just some of his many ventures. Based in and around Marlborough, in the sub-regions of Awatere, Waihopai and Wairau Valleys, these individual micro-climates and terroirs provide a unique personality to Ant's wines.

Viticulture

Fruit is grown and produced on their own soils, and sourced predominantly from the Dillons Point, the Awatere Valley and a small component from Brookby Road. Having spent over 20 years in Marlborough developing 5 world class vineyards, that represent the regions diverse terroir their vineyards are proudly certified by the Sustainable Wine growing New Zealand™ program.

Winemaking

The fruit was machine harvested then pressed with the cloudy juice clarified by floatation and cold settling. Once clarified the Brookby juice was transferred to old French barriques for relatively warm (18°-22°C) fermentation and the other batches were fermented separately in temperature controlled stainless steel tanks at approximately 13° to 15°C for 3 to 4 weeks. After fermentation the tank fermented components were racked and the individual parcels held separate on light lees to help maintain freshness. The oak component was kept on fermentation lees to further fill out the palate and promote some depth of character. After blending, the wine was stabilised without the need for extra fining before final crossflow filtration to prepare for bottling.

Tasting Note

The Ant Moore Signature Sauvignon is among their ultra premium range of wines, produced from small parcels of fruit selected by Ant Moore himself. A well rounded Sauvignon Blanc, displaying intense lemon flavours with hints of lime. While the nose is subtle, this wine has a great richness, palate length and weight that provides huge flavour intensity on the finish. Tropical floral influence with some warm cut grass notes showing subtle complexity and spice. Full bodied with lovely palate weight and a touch of fruit sweetness, balanced by a slight structural edge with acidity providing a backbone on which the fruit can hang. Finishes with a persistent intensity.

Food Matching

Thai, grilled fish, goats cheese salads.



Product code: 4413

Technical Details

Varieties:

Sauvignon Blanc 100%



ABV: 13%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

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