

Product code: 4394

## Sherwood Estate, Sherwood Sauvignon Blanc, Waipara, New Zealand, 2022



### Technical Details

**Varieties:**

Sauvignon Blanc 100%

**ABV:** 13%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

No oak ageing

### Producer Profile

Pioneers of the Waipara Valley the Sherwood family have been working this land for over 30 years.

Waipara is a region with great potential that is still to be realised fully, with greater extremes of frost and warmth than its close neighbours, Marlborough and Nelson. Pinot Noir and Pinot Gris are a special focus here with a fresh regional style of their own. Perfect counterpoints to some of the more famous regions of NZ.

### Viticulture

The winery is fully accredited under the Sustainable Winegrowers guidelines. Sherwood Estate's overriding vineyard philosophy revolves around the word balance. Sherwood Estate is committed to showing continual improvement in environmental management practice and performance, and in all activities seek to identify, monitor and improve the company's impact on the environment. The fruit was harvested in mid-April in excellent condition from their Stirling, Georges Road and Church Road vineyards.

### Winemaking

Grown on various Waipara Valley soils including the valley floor riverbed shingles as well as heavier hillside clay and lime soils, only the most premium fruit was selected for this wine. Following harvest the fruit was gently pressed, allowed to settle and cool ferment for four weeks. Three months of lees contact has imparted a depth of fruit flavour. The parcels of wine were then blended before being lightly fined and filtered prior to bottling. The finished wine is delicate displaying fine fruit flavours and bright acidity.

### Tasting Note

Displays fresh, lively gooseberry, passionfruit and citrusy aromas on the nose with a nice tropical note at the end resembling guava and passionfruit. The palate is structured and intense with a fresh tropical finish. A wine to be enjoyed over the next two to three years.

### Food Matching

Herb crusted white fish, goats cheese salad or fresh oysters.