

Ten Sisters

2022 Single-Vineyard Sauvignon Blanc

Aroma: Classic sauvignon blanc aromas with appetizing tropical fruit and minerality. A delightfully fragrant and complex bouquet.

Palate: Bright, juicy, and elegant with refined acidity and ripe flavors. Good concentration and length on the palate, excellent structure, and a well-balanced finish.

Winemaker's Comments:

Grape yields were back to higher yields this vintage and our vineyard location in the Lower Wairau allowed for later ripening that benefitted from stunning late harvest weather, escaping the botrytis that impacted some vineyards. In addition, single-vineyard sourcing gives Ten Sisters a rare purity of flavors. Our grapes were quickly processed to retain the freshness and flavor for which Marlborough Sauvignon Blanc is renowned. The wine was carefully fermented in stainless steel tanks and left on the lees for three months prior to bottling.

Varietal	100% Sauvignon Blanc
Appellation	100% Marlborough
Harvest date	April 4, 2022
Brix at harvest	21.2
PH	3.52
Total acidity	7.2 g/L
Alcohol	12.8%
Residual Sugar	3.2g/L
Total production	4,500 cases

Pairing Suggestions Excellent on its own or with seafood, chicken, pork, salads, and Asian food.

