



PEAR TREE

SAUVIGNON BLANC 2022 MARLBOROUGH • NEW ZEALAND

Grapes: 100% Sauvignon Blanc

Analysis: Alcohol: 12.5%
pH: 7.0
TA: 7.3 g/L
R/S: 3.9 g/L

Vegan: Yes

Vegetarian: Yes

Coeliac: Yes

Dairy: None

Allergens: Sulphites

Sustainable Vineyard: Yes

Nose: Subtle tropical notes with floral softness, and hints of fresh cut grass.

Palate: Contrasting the delicate nose is a rich fruit density and a lemon thrust, following with hints of lime and a dry palate lengthening finish. A neat structural edge of acidity in the classic Ant More genre.

Vinification: A very warm October to December period meant good fruit set. February was cold and wet, slowing the ripening period. Some significant rain events into harvest period, but we held off and benefitted from the stunning late harvest weather.

Wine Makers Notes: The fruit was pressed with the cloudy juice clarified by floatation and cold settling. Some parcels were fermented in old French barriques, with others in stainless steel. After fermentation components were racked and the individual parcels held separate on light lees to retain freshness. The oak component was kept on fermentation lees to further fill-out the palate and promote depth of character.

Winemaking Philosophy: all our growers are certified sustainable, with viticulturists bent on an organic and natural approach where possible. Dovetailing that nicely are our winemakers' low intervention approach to their crafting of the grapes.



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