



PEAR TREE



SAUVIGNON BLANC 2023 MARLBOROUGH • NEW ZEALAND

Grapes: 100% Sauvignon Blanc

Analysis: Alcohol: 12.5%
pH: 5.1
TA: 7.28 g/L
R/S: 3.1 g/L

Vegan: Yes

Vegetarian: Yes

Coeliac: Yes

Dairy: None

Allergens: Sulphites

Sustainable Vineyard: Yes

Nose: delicate tropical and sweet floral notes, together with hints of fresh cut grass.

Palate: contrasting the gentle nose is a fresh fruit density and a citric mouth feel. Lime hints follow with a crisp finish. A nice texture evolving the complexity in the classic Ant More genre.

Vinification: evenly spread rain events for an average total fall, and protracted flowering conditions in December meant looser bunches than normal contributing to less disease vulnerability and the success of the vintage as a whole. Some cold nights certainly helped in retaining nice acidity.

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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