



Tiraki Sauvignon Blanc 2022

100% Sauvignon Blanc

Marlborough
Alcohol: 12.5%

Profile

An elegant Marlborough Sauvignon Blanc. Passionfruit, guava, peach, grapefruit and melon aromas make this a concentrated and classy Sauvignon Blanc. The palate shows pure tropical fruit notes giving the wine weight and a textural element adds complexity, leaving a long lingering finish.

Terroir

The 2022 vintage was a tricky one! A warm and dry start to the season gave us good fruit set, and the promise of a return to normal yield levels. The curve ball came in early February when unpredictable rain events slowed ripening and made picking decisions tricky. Luckily for the Tiraki team the fruit held its condition and we were able to pick grapes with a good degree of ripeness and some punchy flavours.

Longfield Farm was established in 1870. With six generations involved over the past 150 years, the 260Ha property has evolved substantially. However, what has remained constant is the family's commitment to providing products of the highest quality whilst continuing to nurture the land for future generations.

Harvest & Winemaking

Picking the fruit in the cool of the early morning allowed us to retain aromatic flavour precursors. The harvested grapes were gently pressed to tank to cold settle, with the clear juice then being fermented in stainless steel tanks at low temperatures with selected yeast strains designed to enhance aromatic intensity. 5% of the wine was wild fermented in oak puncheons, helping to add complexity, weight and texture. Once blended the wine was aged on light lees in tank for 5 months.

Tasting notes

Guava | Melon | Passionfruit | Peach | Lemon

Tips

Serving Temperature: 9° - 10°C

Decanting: None

Food pairing: Aperitif - White Fish - Seafood - Rice Sushi

When to drink: between now and 2028

