



TWO RIVERS

LATE HARVEST SAUVIGNON BLANC | 2022 | MARLBOROUGH

At the end of the harvest season, our winemaker, David Clouston, stumbled upon a few forgotten rows of Sauvignon Blanc infected with the rare noble rot, a small but precious parcel of potential. It was an easy decision to create a late-harvest wine that captures the beauty and magic of the Awatere Valley.

WINEMAKER:

David Clouston

VARIETIES	Sauvignon Blanc
VINEYARD	Breezemere
SUB REGION	Awatere Valley
SOIL TYPE	Friable Silt Loam over river gravels
PH	3.8
TA	7.6 g/l
RS	74
ALCOHOL	14.5 %



THE SEASON

This year's harvest stands out as one of the best in the past decade - allowing for perfect picking conditions.

The Indian summer, followed by a cooler autumn, allowed for an even, slower ripening period, producing highly concentrated fruit with distinctive flavours.

HARVEST

The fruit was handpicked from the Awatere Valley early one cold frosty morning in June .

WINEMAKING:

The fruit was first foot-stomped and then left on its skins for 24 hours. Afterward, the juice was gently pressed for 12 hours and then fermented in old white barrels. The resulting wine was aged on full yeast lees for twelve months to gain complexity and richness.

TASTING NOTES:

The wine is golden in colour with uplifting aromas of clementine, toffee, and honey. The palate is luscious with salted caramel and subtle savoury roasted almond notes, followed by a long and persistent finish. The wine is complex and has the potential to age gracefully.