



# CLARK ESTATE

## *Upper Awatere* Sauvignon Blanc 2022

The Upper Awatere is known for its rugged soils, unforgiving climate and stunning Sauvignon Blanc flavours.

Strong winds, scorching daytime temperatures, and cool clear nights contribute to the development of the amazing flavours found in Sauvignon Blanc grapes.

Our single-vineyard Sauvignon Blanc is crafted by this terroir, creating wines that are pristine, refined and well balanced, with a strong sense of place.

### Viticulture

Our vines are managed through VSP trellising at a higher density than normal with 2666 plants per hectare. Planted in 1998, these Sauvignon Blanc vines are now some of the oldest in Marlborough and the wines are now much more complex than they were when we first started. The old gnarly vines have built up good carbohydrate reserves that aid in the ripening process and the roots have grown much deeper and are now finding older soils to source the nutrients the vines need.

### Winemaking

Every year our Sauvignon Blanc is picked over several nights and each parcel is harvested for specific flavours to compliment the final blend. These parcels are processed and fermented separately under cool conditions and left on yeast lees to mature.

### Wine Analysis

pH	3.17
TA	8.6 g/L
Alc	12.5%
RS	1.16 g/L



### Tasting Notes

The 2022 Upper Awatere Sauvignon Blanc is delightfully aromatic with lifted notes of cool climate stone fruits, blackcurrant bud and gooseberries filling the glass. There is an abundance of fruit weight on the palate which is structured and well balanced, with refreshing mineral acidity.