

# *gale force*

## **Marlborough Sauvignon Blanc 2022**

### Viticulture

The Awatere Valley of Marlborough is a relatively new grape growing region of New Zealand. The most powerful element this valley has upon vines is the wind. Predominantly from the West, these winds drive through the valley from any direction and quite often reach Galeforce intensity. Galeforce winds are very unnatural for vines and they expend all their energy into producing the juiciest fruit with the most flavour for the birds to spread their seed. The fruit is harvested before the birds can get to them.

Training system – 2 cane VSP  
Vine density – 2.5m x 1.5m  
Soil type – stony gravels

### Winemaking

The fruit was Machine harvested and handled as gently as possible once in the winery to preserve any of the vibrant fruit flavours. Fermentation was completed under cool conditions in Stainless Steel and stopped once there was a natural balance between any residual sugar and the zesty acidity of the Awatere.

### Wine Analysis

pH 3.28  
TA 7.0 g/L  
Alc 11.2%  
RS 1.96 g/L

### Tasting Notes

Trapped in the bottle are Galeforce aromas of ripe gooseberry and passion fruit, whilst the palate is intense and layered with nettles, stone fruits and subtle minerality with balanced acidity providing a long lingering finish.

