

MAUI

Our range of wines takes its name from Maui, the Māori demi-god who as legend tells us captured the sun and pulled New Zealand out of the sea. He was a great adventurer with an inquisitive nature and a fearless spirit. These attributes are at the very heart of New Zealanders and our range of wines.

NORTH CANTERBURY SAUVIGNON BLANC 2022



COLOUR: A delicate, pale green/gold

NOSE: Aromatically an intense wine showing classic Sauvignon Blanc aromas of gooseberry, nettle and dried herbs and minerality with an underlying citrus background.

PALATE: Flavours of tropical fruit and herbal notes have been derived from the careful selection of various areas of our best blocks in the Waiata Vineyard situated in the Waipara Valley. The full flavours and tight structure of the palate reflect the intrinsic qualities of the Waipara Valley vineyard. The wine has been made with a moderate acidity level to complement the flavours and provide balance without dominating. A small amount of residual sugar enhances body and balance in what is a generous and complex wine.

VINEYARD REGION: 100% Waipara Valley, North Canterbury

VINTAGE CONDITIONS: The 2022 Vintage in Waipara, North Canterbury was notable for the changeable weather, as was the case throughout several of the wine regions around New Zealand. On par with previous years, we did see a higher than average number of small rain events towards the end of the growing season. This year's fruit has produced a flavoursome wine synonymous with our Maui Sauvignon Blanc.

WINEMAKING: The fruit was harvested at maximum flavour as assessed through frequent tasting in the vineyard by the winemaker. It was very gently pressed to avoid harsh phenolic extraction and the juice allowed to cold settle. The clear juice was fermented at low temperatures using a range of yeast renowned for their ability to enhance the Sauvignon Blanc aromas. A balanced amount of residual sugar was left in the wine to complement the acidity and to add palate weight and structure.

WINEMAKER: Matt Connell

GRAPE VARIETY: 100% Sauvignon Blanc

MATURATION: 100% stainless steel fermentation.

WINE ANALYSIS

Alc Vol: 12.5%

Acidity (TA): 8.1 g/L

Residual Sugar: 3 g/L

PEAK DRINKING: 2022/2024 – will continue to develop for a further 5 years

AWARDS

★★★★★ Wine Orbit, June 2022