



## Blicks Lane Vineyards

2022

# SAUVIGNON BLANC

*Marlborough - New Zealand*



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Sauvignon Blanc

**Vineyard:** Blicks Lane Block

**Vine Age:** 23-years-old

**Soil Type:** Shallow stony clay with alluvial rocks

**Viticulture:** Certified Organic (Bio-Gro New Zealand)

**Fermentation:** Inoculated – stainless-steel

**Skin Contact:** None

**Aging:** 4 months in stainless-steel

**Alcohol:** 13%

**Residual Sugar:** 4 g/L

**pH:** 3.3

**Total Acidity:** 7.6 g/L

**Total SO<sub>2</sub>:** 100 ppm

**Total Production:** 6,000 cases

**UPC:** 9421901116026

### About

Blicks Lane is right in the heart of New Zealand's famed wine region, Marlborough. It is now in its fourth vintage as a separate project from the Sowland family at Walnut Block. The fruit comes from the certified organic Blicks Lane Block that was first planted in 1996 and sits in the acclaimed Rapaura sub-region of the Wairau Valley. The block has shallow stony clay with alluvial rocks, which is the typical soil type for Marlborough. A combination of rocks and clay lead to the ideal balance of water retention and draining, and the clay soils help to hold nutrients critical for vine growth. Late season rains made harvest logistics a challenge, but the acid levels remained where you want them for sprightly Sauvignon Blanc.

The grapes are de-stemmed and pressed, then slowly fermented in stainless-steel at a cool temperature using carefully selected yeast. After fermentation the wine remains on yeast lees for four months in tank to build richness and mouthfeel. The wine is then racked and fined, filtered and bottled, capturing the essence of the land.

### Tasting Note

This is textbook Marlborough Sauvignon Blanc, with its grassy, green bell pepper and tropical fruit aromas. On the palate it is light-bodied with a clear line of acidity that drives to a clean and bright finish.

### Reviews

Wine Enthusiast | 89 points