

Old Vine Sauvignon Blanc

2022 | PISA

mora
CENTRAL OTAGO

Elderflower
Fresh Pear
Elegant

Vintage Notes

Overall, a warm and settled growing season, with little to no high winds, no major frost events and very good soil moisture leading into late 2021. Weekly rain events throughout November took the vines into premium conditions for canopy growth. Flowering conditions were perfect, with warm dry weather over this crucial period. In turn, the fruit was very even in ripeness within the bunches. Autumn was settled and warm, and harvest was very busy and fast-paced. A stellar vintage with very high quality fruit and fantastic crop loads, which were easily ripened by our lush, large canopies.

Winemakers Notes

This wine has nice length with great fruit generosity - stonefruit, passionfruit, guava and fresh garden peas. The palate brings a lovely zesty citrus and a touch of creaminess on the back palate, with a nice crunchy acidity keeping the wine fresh. Due to extended time on lees in barrel and in tank, this wine has beautiful weight and complexity. This, combined with the small bunches and small berries typical of old vines, gives the wine great concentration of flavour.

Technical Notes

Composition: 100% Sauvignon Blanc

Vineyard Aspect: Flat and level river terrace created by glacial activity

Vines: 29 years old (planted 1993)

Row Orientation: North-South

Soil: Fine silt loam over schist-based alluvial gravels

Vinification

Whole bunch pressed, cold settled in stainless steel for 48 hours before racking into stainless steel for a cool fermentation. A mix of inoculated and wild fermentation. 33% barrel ferment and barrel aging; the remainder in stainless steel.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Alc	TA	pH	Residual Sugar
<i>Eden</i>	<i>10th April 2022</i>	<i>5th April 2023</i>	<i>217 x 96 cases</i>	<i>13.5%</i>	<i>6.7</i>	<i>2.9</i>	<i>2 g/l</i>

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