



DOMAIN ROAD

vineyard

Sauvignon Blanc 2022

Domain Road has two vineyards in the heart of the historic gold mining area of Bannockburn. Domain Road Vineyard covers most of a small valley on the upper terraces above the Kawarau River with Defiance Vineyard on a gently sloping, north facing site on Felton Road. The unique terroir with unusual soils and distinctive micro-climate make this old gold mining area ideal for producing premium cool climate wines.

Sauvignon Blanc vines are planted in three locations, on Templar's Hill, untouched by the 19th Century gold miners, on Doctor's Flat, where mining has exposed rich mineral clays atop an ancient lake bed and on a corner of Defiance Vineyard that has predominantly clay based soils.

The Wine

The grapes were hand harvested between 30th March and 6th April 2022 from both Domain Road and Defiance vineyards. The fruit was whole bunch pressed to tank and the juice was cold settled for two days before racking and inoculation with selected yeast. Fermentation took place in stainless steel tanks (50%) with the balance (50%) undergoing barrel fermentation in French oak barriques. The barrel portion was lees stirred weekly to give the wine volume, roundness and complexity.

The colour of pale lemon with clear hues our Sauvignon Blanc is dry in style, complex and mouth filling. Fragrant on the nose with passionfruit, guava and a hint of citrus. Passionfruit, apricot, white melon, gooseberry and nettle, with a hint of flint, are evident on the palate. A full mid palate and bright acidity lead to a long, complex citrus and tropical finish.

Food matches: Fish and seafood. Goats cheese on toast, just warmed under the grill.

Variety	100% Sauvignon Blanc
Appellation	Central Otago
Sub Region	Bannockburn
Vineyard	Domain Road & Defiance
Harvested at	30th March - 6th April 2022
Alcohol	14%
Residual Sugar	4.7g/L
pH	3.2
TA	6.39g/L