

BRIGID 2022 SAUVIGNON BLANC

Marlborough, New Zealand

Brigid



TASTING NOTES: The nose leaps from the glass with notes of sweet pepper, passionfruit and fresh herbs. The palate is full and satisfying. The finish is true to the Marlborough signature – crisp, refreshing and tropical.

VITICULTURE: This Sauvignon Blanc was drawn from four vineyards located around Renwick in the Wairau River Valley. While all have their own characteristics, they share terroir of the Wairau plains – a gravel-rich, free draining and devigourating soil profile. While most of our winemaking secrets are locked away, the way we grow our vines is the real secret behind Brigid wines. Understanding how to slow the grapevine’s ability to make sugar means we can spend all our time creating the flavor required to make great Sauvignon Blanc. Small canopies, Slow ripening and ample sunshine combine to show the very best of Marlborough in this wine.

INTERESTING FACT: The Brigid labels were inspired by vintage botanical field guides. The Sauvignon Blanc features an illustration of *Quintinia serrata* or the tawheowheo – a species of evergreen tree native to New Zealand.

FAMILY: The Forrest family practically put Marlborough on the map as a wine region. They were one of the first families to plant vineyards back in 1988, and they have continued to earn their esteemed reputation. John and Brigid Forrest, two doctors, are behind the label. It might be their chosen professions as physicians, whose hands are highly prized, that lend a deft touch to stellar winemaking. They oversee 321 acres of vines in the Wairau Valley of Marlborough, managing two of the vineyards while owning seven.

Forrest is certified sustainable and vegan friendly. New Zealand is known for its screwcap closures, and John led the charge, as well as the push to make lighter-alcohol wines. The Forrest family is all about zigging while others zag.

Beth Forrest, John and Brigid’s daughter, graduated from Adelaide University with a master's degree in Oenology and officially joined Forrest in 2015. As general manager and winemaker, she brings a wealth of knowledge, vibrancy and an infectious passion for winemaking.

PRODUCER: Forrest Estate Winery

REGION: Marlborough, New Zealand

GRAPE(S): 100% Sauvignon Blanc

SKU: BGSB227

ALCOHOL: 9.5%

TOTAL ACIDITY: 8.4 G/L

RESIDUAL SUGAR: 5.04 G/L

pH: 3.31