



FORREST

2022 SAUVIGNON BLANC

WINE DATA

Producer

Forrest Wines

Region

Marlborough

Country

New Zealand

DESCRIPTION

The 2022 Forrest Wines Sauvignon Blanc has a pale straw-yellow color, and a complex mix of aromas, including passionfruit, grapefruit, elderflower and flowering blossoms. Guava, passionfruit, aromatic herbs, lemon, thyme and sage, with hints of white flowers, are evident on the palate. It's full and generous in the mouth, yet crisp, refreshing and dry, with just a hint of salty minerality on the finish.

WINEMAKER NOTES

The Sauvignon Blanc was drawn from four vineyards located around Renwick in the Wairau River Valley. While each one has its own characteristics, they share in common the Wairau plains' gravel-rich, free draining and devigourating soil profile. This classic Marlborough terroir is critical in achieving the smaller berries and lower cropping levels needed to produce premium Sauvignon Blanc.

The grapes were machine harvested in the cool of the morning, cold settled and cool fermented in stainless-steel tanks. The wine is left on its lees to develop a textural creamy mid-palate, before being blended with a small oak component and then bottled.

SERVING HINTS

This Sauvignon Blanc is ideal served chilled, on its own, or as a great accompaniment to raw fish dishes like ceviche, sushi, oysters and tuna carpaccio, as well as salads and blue or goat cheese.

Wine Composition

100% Sauvignon
Blanc

Alcohol

12.5%

Total Acidity

7.6 G/L

Residual Sugar

3.8 G/L

pH

3.25

