

JOEL GOTT

NEW ZEALAND 2022

SAUVIGNON BLANC



APPELLATION	NEW ZEALAND <i>Marlborough</i>
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BARREL	100% STAINLESS STEEL
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VARIETAL	100% SAUVIGNON BLANC
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TASTING NOTES

The Joel Gott 2022 New Zealand Sauvignon Blanc has aromas of honeydew melon, pineapple, white peach and juicy pear with citrus notes. On the palate, the wine opens with ripe, tropical fruit flavors followed by crisp, refreshing acidity on the mid-palate and notes of ruby red grapefruit on the long, clean balanced finish.

VINEYARD NOTES

We sourced fruit from the Marlborough region located at the northeastern tip of the South Island of New Zealand where world renowned Sauvignon Blanc is produced. Fruit from various subregions with diverse soil types and microclimates experience long, warm days and cool nights, allowing fruit to fully ripen while retaining its natural acidity. Blending fruit from varied growing regions creates a balanced, food-friendly wine.

HARVEST NOTES

The 2022 growing season experienced lower than usual winter rains resulting in early budbreak followed by a mild spring and warm days with cool nights in the summer. These conditions allowed the fruit to reach optimal ripeness with good concentration and crisp acidity.

WINEMAKING NOTES

To preserve the wine's fruit and natural acidity, the wine underwent a long, cool fermentation in stainless steel tanks. Finally, the lots are blended, taking care to balance the characteristics of each vineyard into the wine.

ALC. 13.0%
