

Black Estate Lo and Behold Sauvignon
Blanc 2022

Pale straw/white gold hue. Fresh, delicate aromas of blackcurrant leaf, passionfruit, and fennel. The pallet is dense and textural with a delicate line of salivating acidity. Rare and unique this is an unfiltered wine with small amounts of sediment. Please allow the bottle to stand and settle before pouring. Decanting will allow maximum expression of aroma and purity of fruit to emerge. Drink now to 2025

Vineyard

This Black Estate Lo and Behold Sauvignon Blanc was grown in the Targett Family Vineyard located 2 kilometres North East of the Waipara Junction, in the Omihi sub-district of Waipara Valley, North Canterbury. This vineyard is on the valley floor where glacial clay soils sit above river gravels. These wines were planted in 1985, and are ungrafted clone MS Bordeaux. This Vineyard is in conversion to certified organic with Assure quality.

Season

Winter and early spring rainfalls meant vines started the growing season in spring with adequate soil moisture. Some cool night time temperatures in September kept us on frost alert but we were able to avoid any frost damage. Timing of bud burst and flowering ran seven to ten days later than previous seasons but in line the the long term average. Buds appeared around the Spring equinox. Shoot growth was even across the block and kept the field team busy with hand weeding, shoot thinning, and then wire lifting. Post flowering we experienced higher humidity levels than normal which averaged 82% through the normally dry December, January, and February months. Thorough leaf removal around the fruit zone was undertaken through the block and spray intervals were tightened up to manage the potentially high disease pressure from powdery mildew. Harvest commenced in mid March where our

field team carefully hand harvest and sort each bunch of fruit to ensure the best possible flavours of the season could be captured. We are relieved and happy to savour every wine from this unique and challenging season.

Harvest

Hand harvested on April 12 2022.
1.5Tons Yield = 1.2kg/vine Brix
22.6 TA 8.9g/ L pH 3.16.

Fermentation

Hand harvested grapes were whole bunch pressed over a 4 hour press cycle. The pressed juice was settled for 48 hours and then transferred to a Spanish amphora (Tinaja). No additions were made to the juice except vineyard derived yeast propagated from a vineyard starter from the Targett Family Vineyard. The wine matured on fermentation lees and then went through full Malo-lactic fermentation in early spring. The wine was racked after 8 months in Tinaja, and then bottled without fining or filtration. 35 ppm of sulphur dioxide (sulphites) was added.

Bottled

111 (12 x 750ml) cases bottled in one lot under screw cap on December 12 2022.

R.S 1.8 g/L TA 6.8 g/L pH 3.32 Dry
extract 26.5 g/L Alcohol 13.0%.
Total SO₂ 35ppm