



SPOKE 'Awatere'

Marlborough, 2022



Variety/Varieties

100% Sauvignon Blanc

Colour/Appearance

Pale lemon

Winemaking

Machine harvested, cool tank fermentation for three weeks then left to relax for three weeks, a light racking and then prepped for bottling in August.

Palate

A superb example of Awatere Sauvignon Blanc. The Awatere Valley is a bit cooler than the rest of Marlborough, so the wine exhibits less overt tropical fruit and instead a more European note that is tight, elegant and fresh.

Aroma/Bouquet

White peach, gooseberry, citrus, mineral and sherbet.

Food Pairing

Pairs well with seafood like oysters, crab, clams, lobster and prawns. Fragrant Thai green curry, grilled fish like squid or swordfish and dishes that contain basil, coriander, rocket and mint.

Grapegrowers

Cotching

Harvest Dates

April 2022

Vineyard Sites

Breezemere - Single Vineyard, 280m altitude.

Climate

Mediterranean

Soil

Loess

Vine Management

VSP

Serving Temp

< 8 °C

Cellaring Potential

3+ years

Alcohol

12.50 %

Residual Sugar

3 g/l

pH

3.24

Total Acidity

7.5 g/l