



TASTING NOTE

WINEMAKER COMMENTS

The 21/22 season is one for the books. Winter rains replenished parched soils and broke a three-year drought. A warm and wet winter continued into spring, bringing lush growth to the vines, and a perfect flowering. January was warm and dry, and dropping excess fruit was necessary to ensure quality fruit. Our Sound of White vineyard in the Waihopai Valley is elevated above sea level, cooler and drier, and the fruit harvested later than other parts of the region. This is uniquely Catalina Sounds.

A touch of struck match initially, it opens beautifully to reveal guava, crushed passionfruit seed and distinct cool climate herbs. The palate is weighty, balanced texture and a lengthy, savoury finish that is dry and poised finely with Sauvignon Blanc acidity. **Matt Ward**

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough. Our Sound of White vineyard is elevated above sea level, cooler and drier, and the fruit harvested later than other parts of the region. This is integral in creating wines that are uniquely Catalina Sounds and solely Sound of White. Certified with Sustainable Winegrowers New Zealand.

VINEYARD

Fruit was purposely selected from two blocks at Sound of White. Simply, called 'D' and 'E' blocks, these are in the southern section of the vineyard where a higher proportion of clay in the soil brings an extra element to the wine. Differing row orientation between North-

South and East-West create variation in fruit ripening and exposure to UV. These are two of our favourite Sauvignon Blanc parcels from Sound of White.

WINEMAKING

Mostly machine harvest in the cooler hours of the day. Most of the juice is lightly clarified and then racked to stainless steel tanks for a slow, cool ferment. The wine was transferred to a large, seasoned oak cuve for 10 months. The wine was then racked to stainless steel in February 2023 and stabilised before bottling prior to vintage 2023.

ANALYSIS

Alcohol	13.0%
pH	3.17
Acid	7.6g/L
Sugar	2.8g

CELLARING POTENTIAL

Enjoy from mid-2023 through 2025.

FOOD MATCH

Smoked or grilled fish, salmon rilette and goat cheeses, creamy pasta and pesto dishes.