

# Outnumbered Sauvignon Blanc 2022

*This refreshing, aromatic wine has wonderful aromas of fresh limes and ripe citrus, with a juicy gooseberry palate and lingering finish. Pair it with your favourite seafood and pasta dishes.  
Enjoy now and over the next two years.*

## Vineyard

The fruit for this wine was grown in four Wairarapa vineyards, each with differing soils. One is stony loams, from which this wine is predominantly produced, while the others are a mixture of silt loams and hillside clays. This variety provides different flavour profiles, which helps us to increase the complexity of the finished wine. These vines are relatively young, and are cropped at low yield levels to give intensely flavoured grapes.

## Winemaking

The focus in the winery is to capture the pure fruit flavours that come from the vineyard, whilst adding complexity through our winemaking efforts to produce a multi-dimensional wine. This is achieved by tank fermenting the juice using yeasts that are able to ferment at low temperatures – preserving the essential fruit flavours.

Harvest Date: 1<sup>st</sup>–12<sup>th</sup> April, 2022  
Alcohol: 12.5%

- Awarded Gold from CWSA Best Value competition 2017

