

*Nick Goldschmidt*

# BOULDER BANK

## 2022 Sauvignon Blanc

### VINEYARD NOTES

Near the town of Blenheim, on the South Island of New Zealand lies the Rapaura sub-region. The flatlands of Rapaura consist of riverbeds and sandy loam soils. To the south, the hilly area of Brancott has glacial soils and better water-holding capacity. This racy, single-vineyard Sauvignon Blanc comes from the Fitzroy Vineyard which physically straddles both regions and 100% drives this style. Showcasing fresh herbs, gooseberry, mineral, and passionfruit notes from Rapaura, and the wine's creaminess and weight coming from Brancott.

### VINTAGE NOTES

The season began with fuller soil water profiles. October through December was very warm but then spoiled by a late December rainfall which coincided with flowering. Subsequently, we also had rain and cold in February at the time of veraison. All this led to a delayed ripening in the season. Luckily the vintage was saved by an extreme dry period from late February through late March.

### TASTING NOTES

The cool climate aromatics leap right out of the glass. Lemongrass and fresh herbs mix with riper sub-tropical fruits such as melon, papaya and passion fruit. The mouthfeel is bright and silky. It's not too acidic, but a little richer to be enjoyed with Mediterranean foods. You will certainly enjoy a second glass. Enjoy through 2027.



### VINTAGE

2022

### VARIETAL

100% Sauvignon Blanc

### APPELLATION

Marlborough, Rapaura

### VINEYARD

Fitzroy

### VINES / CLONE

Planted in 1990 / 1 & 2

### SOILS / PRUNING / TRELLIS

River Bed, Sandy Loam, Glacial, VSP

### HARVEST DATE

April 5th 2022

### HARVEST YIELD

4 tonne/ hectare

### ALCOHOL / TA / pH / RS

13%

### FILTERING

Unfined / Unfiltered / Vegan

### CASES PRODUCED

3500

### WINEMAKER

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