



## Staeete Landt 2022 'Annabel' Marlborough Sauvignon Blanc

### Viticulture

Six superb parcels of Marlborough Sauvignon Blanc are selected to form the Annabel Sauvignon Blanc. One particular parcel is considered that special that it is barrel fermented for this 'Grand Cru' style wine. All parcels provide a unique expression; the ensemble delivers a range of vibrant flavours.

The 2022 harvest showed the effects of what a wet spring does to grapes: less bunches, open bunches, high quality fruit but also less quantity in general. A winemakers dream and a grape growers nightmare, all in one. Some leaf removal had been carried out to get optimal air movement through the canopy. The reasonably warm summer made up for the wet spring. All in all the 2022 vintage gave us beautiful clean fruit with optimum physiological ripeness, classy crispness and great intensity of flavors.

We always harvest each parcel of Sauvignon Blanc separately, providing us with an array of different flavours and structure. The first picks with their hallmark Marlborough herbaciousness and crisp acidity combine elegantly with the concentrated rich tropical fruit of the later picks.

### Winemaking

Just as we treat each parcel differently in the vineyard, we also handle the fruit differently in the winery for the 'Annabel' Sauvignon Blanc. All parcels are fermented with different yeast strains, at different temperatures in order to emphasize the differences in fruit flavours and aromas. Obviously the barrel fermented parcel (under 10% of the volume) is special to us, we let it ferment and mature in barriques for some 5 months. Lees stirring these barrels further helps to create that small percentage of a creamy/'leesy' component. All this together elevates the Annabel to a Grand Cru, subtle but complex still very recognisably 'Marlborough' Sauvignon Blanc.



### Wine analysis

|         |           |                |                    |
|---------|-----------|----------------|--------------------|
| Alcohol | : 12.4 %  | Harvest Dates: | 30 March – 7 April |
| Acidity | : 6.8 g/l | Brix:          | : 21.5– 22.5°      |
| pH      | : 3.2     |                |                    |
| Sugar   | : <1 g/l  |                |                    |

### Tasting Note

The classy Staeete Landt 2022 'Annabel' Sauvignon Blanc has a luxurious aroma consisting of ripe nectarines, tropical and citrus characters. The palate has a creamy texture with abundant peaches and grapefruit flavours. Chalky & slaty characters, rounded off in an elegant mineral finish.

This wine is drinking well from now onwards but will increase in complexity and reward cellaring for up to 5 years.