# BLICKS LANE

MARLBOROUGH

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43 Blicks Lane Marlborough, New Zealand

WWW.BLICKSLANE.CO.NZ

## Sauvignon Blanc 2022

## WINEMAKER'S COMMENT

A vibrant Sauvignon Blanc with lovely melded aromatic notes of tropical fruits. The smooth, textured palate is concentrated with passionfruit and citrus flavours. Well integrated natural acidity leaves a pure and lengthy finish.

#### **VINEYARD**

Certified Organic by BioGro New Zealand.

Located in Marlborough's premium Rapaura sub region our commitment to organics allow the vineyard's unique characters to be expressed due to less outside influences such as sprays and fertilizers. Depth of flavour and mouthfeel has improved as the vines become more self-sufficient and naturally balanced.

## **HARVEST & WINEMAKING**

Harvested during the cool of night to maintain freshness and flavours. Our dedication to organic winegrowing and minimal inputs allows nature to truly express the terroir in these wines. *Vegetarian and vegan friendly.* 

#### **ANALYSIS**

alcohol 13.0% total acidity 7.3 g/l residual sugar 3.00 g/l







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## **Pinot Noir 2022**

## **WINEMAKER'S COMMENT**

A vibrant bouquet of ripe red fruits with underlying earthy tones and subtle spicy oak. The palate displays layers of delicate fruit and savoury characters, balanced with gentle acidity and fine tannins A very stylish and appealing Pinot Noir.

#### **VINEYARD**

Certified Organic by BioGro New Zealand.

Grown in European style high density planting using top quality Burgundy clones. Our commitment to organics allow the vineyard's unique characters to be expressed due to less outside influences such as sprays and fertilizers. Depth of flavour and mouthfeel improves as the vines become more self-sufficient and naturally balanced.

## HARVEST & WINEMAKING

Handpicked, and then chilled overnight at 2oC to preserve delicate flavours. The cold fruit is de-stemmed and crushed into open top fermenters. Naturally fermented by the vineyard's wild yeasts and aged for 12 months in high quality French barriques.

## **ANALYSIS**

alcohol 13.0% total acidity 6.4 g/l residual sugar <1 g/l





