



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 tightly bound and restrained wine, it needs air to open. Mellow notes of quince, black current leaf and ripe cantaloupe slowly reveal themselves. The palate has such elegance and length, it carries pristine precision. Balanced mid-palate fruit is guided by fine minerality, it gives the impression of being totally seamless. **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 hand-harvested solely from 'D' block on the 3rd of April. Our intention with this fruit from here is to keep the yields low by only pruning to two-canes with

proper exposure to the sun for ripening. The terroir is comprised of clay and loam for greater depth in the resulting wine and managed by Fraser who has been tending Sound of White for over a decade.

WINEMAKING

Hand-harvested on the 3rd of April, fruit was then gently whole-cluster pressed to tank with only a small addition of sulphur. After 24 hours at an ambient temperature the very cloudy juice is run to 500 L French oak barrels where a completely 'wild' or indigenous fermentation is allowed. A slow ferment over several months is monitored and tasted regularly, without stirring or disturbing. The barrels are racked in February and the wine stabilised and lightly filtered, before being bottled in March 2023.

ANALYSIS

Alcohol	12.5%
pH	3.12
Acid	8.4g/L
Sugar	2.5g/L

CELLARING POTENTIAL

Enjoy from mid-2023 through to 2028.

FOOD MATCH

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