

Sauvignon Blanc

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Marlborough, New Zealand

Deep Down Wines



2022 Production: 4160 cases

Harvest Data

Picking Date	29 th March 2022
Brix	21.2 degrees
Vine Age	23 years
Clones	Mass selection
Vineyard	Murrays Vineyard

Winemaking

Destemmed	100%
Fermentation Vessels	65% Stainless steel 35% French puncheons
Barrel selection	Old
New Barrel %	Zero
Fermentation	Natural fermentation
Elevage	4 months
Bottling Date	28 th July 2022
Composition	100% Sauvignon blanc

Wine Analysis

Alcohol	11.96 %
Acidity	7.2 g/L
pH	3.15
Residual Sugar	2.9 g/L
Free sulphur	20 mg/L
Total Sulphur	94 mg/L

Wine ingredients

Certified Organic Sauvignon Blanc grapes
Pectolytic enzyme - juice clarification agent
Sulphur dioxide gas – preservative
Yeast hulls – nutrient and sulphide reduction



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