

2022 INNOCENT BYSTANDER MARLBOROUGH SAUVIGNON BLANC



WINEMAKER: Joel Tilbrook
REGION: Marlborough, New Zealand
VARIETALS: Sauvignon Blanc
MATURATION: Stainless steel
ANALYSIS: 13.0% alc/vol | TA: 7.5 g/L | pH: 3.12

VINTAGE: Yet another warm season, with growing days well above the long-term average. The weather at flowering was warm and settled so fruit-set was good. Some rainfall in February led to a compressed harvest window.

WINEMAKING: The fruit was harvested from two unique and diverse vineyard blocks, one seaside and one inland valley. It was immediately transferred to the winery where it was chilled and pressed. A long and cool fermentation took place in stainless steel tanks. 25% of the blend was aged on lees for six weeks and continuously stirred with built in agitators to build texture and palate weight. The wine was lightly filtered before bottling.

TASTING NOTES: This wine brings the layers of its two diverse Sauvignon Blanc vineyards into play. Bright aromas of grapefruit, orange blossom and stonefruit are delivered with a refreshing mineral edge. The palate is medium-bodied with a showcase of guava and ripe citrus flavors supported by savory herbs. A lively line of natural acidity provides focus to the long and clean finish.

CRITICAL ACCLAIM: Not yet rated.

ABOUT INNOCENT BYSTANDER: Innocent Bystander has forged a reputation for delivering some of the Yarra Valley's most consistent, over-performing, affordable, varietal wines. Using 100% hand-picked fruit and non-intervention winemaking techniques these wines reflect Victoria's cool climate, soil and topography. In 2014, experienced vigneron Phil Sexton extended this philosophy across the Tasman Sea to New Zealand adding two new cool climate regions – Central Otago and Marlborough – to Innocent Bystander's portfolio.



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