

THE BETTER HALF

2022 THE BETTER HALF MARLBOROUGH SAUVIGNON BLANC

Jump in, savor the moment.

The Better Half Wines are delicious, fruit driven styles designed to be enjoyed right now.



History

- George Elworthy trained as a winemaker at Lincoln University, and worked several vintages in Marlborough and overseas.
- When Jules Taylor started her own wine label in 2008, trained winemaker and hubby George Elworthy became general manager (or “general dogsbody”).
- Not wanting to let wife Jules have all the fun, George launched his own label in 2011. With his tongue firmly in his cheek, he called it “The Better Half”

Style

- Delicious, fruit-driven wines that are meant to be enjoyed right now. Not left to gather dust in your wine rack.

Winemaking

- Wines are fermented using minimal intervention and modern winemaking techniques.

Vineyards

- Grapes are sourced from a selection of grower and estate vineyards in sunny Marlborough, all of which are 100% certified by the Sustainable Winegrowers NZ Scheme.

2022 Vintage Notes:

The 2022 season started with a very wet spring following hot on the heels of above average winter rainfall. Budburst was earlier than normal, and the vines' potential for the 2022 season was there for all to see! Settled weather in late spring led to a good flowering across all varieties and some high temperatures in January made for healthy canopies that were well poised to carry the fruit through to ripening. Temperatures cooled down leading into harvest and a spell of rain in February made for some slightly nerve-wracking moments. But in the end, in typical Marlborough fashion, the sun came out and the vines worked their magic. Harvest began with the Meadowbank vineyard in the Taylor Pass sub-region on March 16th. The later ripening Awatere Valley performed particularly well this year and contributes a significant percentage to this wine.

Food Match:

Enjoy al fresco with freshly grilled snapper or a plate of oysters and a squeeze of lime. Or pair it with the fresh herby flavours of a tabbouleh salad.

Winemaker's Notes:

Color: Pale yellow.

Nose: Punchy aromas leap from the glass. Lime leaf and lemongrass blend with white rose petal to provide a fragrant mix.

Palate: Bright citrus flavours with a pop of guava dominate the palate. The vibrant acidity helps carry the wine on a long rolling finish with ends with a little dash of salinity.

Sam Kim - Wine Orbit - 93 Points

Fabulously aromatic and immediately appealing with kiwifruit, crunchy apple, lemon zest and white floral aromas, it's juicy and lively in the mouth delivering excellent fruit power and length. Delectably appealing and highly enjoyable. At its best: now to 2025.



VARIETIES

- 100% Sauvignon Blanc

WINE ANALYSIS

- Alc. 13.5%
- RS. 2.5 g/L
- pH. 3.2
- TA. 7.5 g/L

CELLARING

- Best enjoyed while young and fresh!
- However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.