



## Sauvignon Blanc 2018

### Tasting Notes

Very pale straw in colour with pronounced lemon and lime and tropical notes of passionfruit and melon. The palate is crisp and elegant with lovely length and concentration. This wine shows lovely clarity with bright fruit and a chalky, dry finish that highlights the mineral tones.

### Vineyards and viticulture

Over half of the grapes for this wine came from our beautiful Waihopai Vineyard where two and three-cane vines, nearing 20 years in age, produce intense flavours. The balance was from our Awatere vineyard and the Charles Wiffen block on the outskirts of Blenheim. A mixture of two and three-cane, VSP pruned vines, shoot-thinned to reduce crop levels and leaf-plucked to increase ripe flavours and prevent botrytis by ensuring air flow through the canopy.

### Winemaking

Our goal is to harvest all our vineyards in great condition and with maximum flavour. Having our own harvester and winery allows us to pick each block when they are at their optimum. Once picked the grapes are gently pressed and the free run juice is predominately fermented in stainless steel tanks with specially selected yeast strains that enhance the wonderful aromatics. A small portion of the wine is fermented with wild yeasts (from the vineyard) in barrel (7%) and in tank (7%). Each tank is kept separate and tasted on a regular basis and only the best are selected for the final blend.

100% Sauvignon Blanc, Alc 13%, pH 3.30, TA 6.9, RS 1.5, Brix 21  
Vegan friendly

### Cellaring

Enjoy over the next two to three years.

### Food Match

Seafood, shellfish, salads, feta, goat cheese, fresh herbs, Vietnamese-style dishes, garlic prawns, light Thai dishes.

<i>Cuisine</i>	<i>NZIWS</i>
5 stars & best buy	Silver

