



Grapes
100% Sauvignon Blanc

Region/Appellation
Hawkes Bay

Alcohol by volume
13.50%

Residual Sugar
3.7 g/l

pH
3.25

Total Acidity
7.63 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
17/04/2024

Sauvignon Blanc Hawkes Bay

2021 6x75cl

Winemaker Notes

This is a very aromatic and intensely flavoured wine true to its Hawkes Bay origins. Its flavours are a mix of ripe tropical fruits, citrus and cooler notes of mint and fresh herbs. It is an elegant and full-flavoured style with a crisp dry finish which provides freshness and length to the palate.

Vineyard

Yields are carefully managed and intensive viticultural practices are undertaken to maximise quality.

Winemaking

The individual vineyard parcels were harvested at peak ripeness and transported to the winery for immediate processing to capture the freshness of the fruit. After pressing, the juice was settled bright and fermentation conducted at cool temperatures in both stainless steel tanks and french oak barrels. Post-fermentation the wines were left on their yeast lees with regular stirring to gain further richness and body before blending and bottling in late August 2021.

Food match

Grilled and Roasted White Meats

This dry wine is a perfect match for seafood and many Asian inspired dishes

