

Sauvignon Blanc 2018

Winemaker Notes

Passionfruit, nectarine and lemongrass parade before the beholder. Gentle scents of green herb and flamboyant tropical fruit arrive on the scene while a light-footed streak of crisp vibrancy departs side stage.

Vineyard

Meticulous effort from our viticulture team ensured our Nelson vineyards delivered clean, concentrated, and balanced fruit jam packed with classic Sauvignon Blanc flavours.

Winemaking

The fruit was gently crushed and pressed and the clear juice was run off for a cool ferment with yeast chosen to highlight the punchy aromatics of this variety. After a short period ageing on lees, the wine was blended and bottled.

Vintages

The 2018 growing season started with an excellent spring and a flowering period which was followed by a long spell of hot weather with regular rainfall events through the summer months. With ample soil moisture, our harvest started earlier than the previous two vintages, luckily the cooler autumn weather helped retain natural acidities as the season progressed. Despite the challenges in the season due to intermittent rainfall events, the winery team are delighted with the quality and flavours of the wines this year.

Food match

Fish/Shellfish

Imbibe on its own or devour with seafood such as grilled prawns and fresh lemon.



Grapes

100% Sauvignon Blanc

Region/Appellation

Nelson

Alcohol by volume

12.5%

Residual Sugar

4.2 g/l

pH

3.45

Total Acidity

7.35 g/l

Vegetarian

No

Vegan

No

Drink

Now to 2 years

Tasting Guide



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