



## 2017 Sauvignon Blanc



### *Viticulture*

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

### *Winemaking*

Most of the fruit for this wine was machine harvested during the cool Autumn mornings. Approximately 10% of the fruit was hand harvested and fermented separately. Post fermentation, the wine spent approximately 4 months on lees, after which the wine was blended, filtered and finally bottled on the 7th November, 2017.

Winemaker: Rowan Langdon

### *Tasting Notes*

Alcohol: 13.0% vol.

Residual Sugar: 2.5 g/L

pH: 3.28

Titrateable Acidity: 6.7 g/L

Lifted aromas of grapefruit and lemon zest, with subtle notes of stone fruit, mown grass and red capsicum.

Layers of citrus and passionfruit, with an underlying core of wet rock minerality. This wine has a fine texture, with a long refreshing finish.

*Distributed by Hop and Vine [www.hopandvine.co.nz](http://www.hopandvine.co.nz)*