

BLADEN

HAND-CRAFTED WINES



## 2016 Sauvignon Blanc



### *Viticulture*

Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

### *Winemaking*

The fruit was handpicked and whole cluster pressed in the cool morning conditions. After 24 hours of light settling, the juice was racked off the heavy lees. A selected, aromatic yeast strain and cold fermentation temperature were used to preserve the fruit's inherent flavours. Some residual sugar was left at the end of ferment to retain a delicate balance between acid, sugar and alcohol. Bottling date 9th September, 2016

Wine makers Sam Smail and Rowan Langdon

### *Tasting Notes*

Alcohol: 13% w/v

Residual Sugar: 2.9 g/L

pH: 3.25

Titrateable Acidity: 6.3 g/L

Freshly scented gooseberry, grapefruit, nettle and floral notes. A medium bodied wine, the palate has mineral nuances, with grapefruit zest and herbal notes. This wine has finely balanced, zesty acidity and a long clean finish.



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