



SAUVIGNON BLANC HAWKE'S BAY 2016

VINEYARD

Expert canopy management, including shoot thinning and leaf plucking, has ensured vine health, ideal vineyard flavours and clean, ripe fruit. The fruit was harvested in the early morning to ensure it arrived at the winery in pristine condition.

WINERY

Simple winemaking and attention to detail is what's needed to make great Sauvignon Blanc. The fruit was gently pressed, the juice cool settled and racked clear for fermentation in tank. A portion of skin contact and an extended period on yeast lees in tank has increased the richness and texture.

TASTE

A hot summer with cool nights has produced a wine with pungent aromatics and crisp acidity. Gooseberry, lime and lemongrass aromas lead into a rich, mouth filling palate that tastes of passionfruit, guava and a lovely chalkiness. The wine is crisp and bright with a lingering finish.

Alc: 12.0%

Std drinks: 7.1 standard drinks

Allergens: Contains Sulphites. Traditional fining

using milk, traces may remain.

