

# Te Awanga

ESTATE

## SAUVIGNON BLANC

HAWKE'S BAY 2017

### VINEYARD

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and the shallow clay soils combine to produce award winning wines of great varietal flavour and finesse. Expert canopy management, including shoot thinning and leaf plucking, has ensured vine health, ideal vineyard flavours and clean, ripe fruit.

### 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. An extended period on yeast lees in tank has increased the richness and texture.

### TASTE

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

**Alcohol:** 11.5%

**Standard Drinks:** 6.8 standard drinks

**Allergens:** Contains Sulphites. Traditional fining using milk, traces may remain.



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