

QUARTER ACRE

SAUVIGNON BLANC

HAWKE'S BAY 2017

VINEYARD

These grapes were grown at our Mangatahi Vineyard. The 2017 season was set up with a calm, hot summer and was followed by a warm but changeable autumn. Vine yield was kept below 3kg per vine to maximize balance, flavour and intensity.

WINERY

Hand harvested in late March and whole bunch pressed. The juice was then wild fermented on full solids in new and seasoned puncheons and barriques, then aged on lees for 10 months. We have gained extra richness and flavour complexity as a result. Blended and bottled in February, 2018.

TASTE

The wine has character, richness and complexity to burn. It's dry with a crisp acidity and has a mineral chalkiness to it when first poured. Given a few minutes in the glass, the irrepressible Hawke's Bay fruit intensity jumps out of the glass and you're left in no doubt, lime juice, fennel and passionfruit.... Sauvignon Blanc.

Alcohol: 12.5%

Standard Drinks: 7.4 standard drinks

Allergens: Contains sulphites. Traditional fining using milk products, traces may remain..



TE AWANGA
ESTATE

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