

ONE OFF

SMOKE & MIRRORS ORGANIC SAUVIGNON BLANC

HAWKE'S BAY 2018

Sauvignon Blanc is the most important and widely planted grape variety in New Zealand. Hawke's Bay has its own take on how to make the most of all the natural characteristics that make Sauvignon Blanc so widely loved. When it's grown in Hawke's Bay, Sauvignon Blanc is limey, grape-fruity, chalky, salty and delicious! To turn something that is so fruit forward, pungent and primary into a wine that is layered, rich, mineral and complex is where the smoke and mirrors come in! A combination of wild barrel fermentation, lees aging and stirring before bottling has given the 2018 a beautiful complex palate and concentrated opulent texture. The lime and grapefruit flavours are still there, but more like a wisp than a dominant feature.

VINEYARD

Our Sauvignon Blanc comes from vines planted in 2005 at Mangatahi in Hawkes Bay. The vineyard is situated on the ancient alluvial shingle terraces high above the Ngaruroro River. As one of the most elevated vineyards in Hawke's Bay its North facing slopes enjoy long and hot summer days but chill off overnight making this the perfect place for Sauvignon Blanc.

WINERY

The grapes were harvested early in the morning, gently pressed and fermented in stainless steel and barrels to maximise fruit purity and intensity. A cool ferment and six months resting on yeast lees before the wine was prepared for bottling has helped create a rich palate and a little more complexity.

TASTE

This complex Sauvignon Blanc is filled with nectarine, smoke, grapefruit and mineral characters with an attractive salt and lime crunch. The palate is generous and flavoursome with excellent fruit intensity, beautifully structured with a creamy texture.

Alcohol: 12.5%

Standard Drinks: 7.4 standard drinks

Allergens: Contains Sulphites.

Vegan friendly wine



TE AWANGA
ESTATE

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