

Te Awanga

ESTATE

SAUVIGNON BLANC

HAWKE'S BAY 2020

VINEYARD

Premium grapes were first grown in Te Awanga early 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. 2020 was a close to perfect growing season, with plenty of heat and long dry spells. Careful canopy management, including shoot thinning and leaf plucking, has ensured vine health, ideal vineyard flavours and clean, ripe fruit. The cooling afternoon sea breezes protected our Sauvignon's bright natural acidity in such a warm year.

WINERY

Simple winemaking and attention to detail is all that's needed to make great Sauvignon Blanc in year as good as this one. The fruit was gently pressed, the juice cool settled and left a little cloudy for fermentation to increase the amount of character in the wine. The wine was left to rest on yeast lees for a few months which has helped increase the natural richness and texture.

TASTE

A lovely aromatic wine with crisp acidity. Gooseberry, lime and fennel-bulb aromas lead into a rich, mouth filling palate that tastes of passionfruit and grapefruit with a lovely chalkiness. The wine is crisp and bright with a lingering finish

Alcohol: 12.5%

Standard Drinks: 7.4 standard drinks

Allergens: Contains Sulphites.

Vegan friendly wine



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