

SPARKLING SAUVIGNON BLANC

HAWKE'S BAY 2019

Like an unfolding song, wildflowers reveal there's something natural happening in our organic vineyards in Hawke's Bay, New Zealand. These vineyards have a harmony, energy and uniqueness about them we believe you can taste in our wines.

VINEYARD

Hawke's Bay enjoyed another great growing season in 2019. The combination of Hawke's Bay soils and climate make it a wonderful place to grow Sauvignon Blanc. From cooler sites in Hawke's Bay chosen for their ability to retain natural acidity in combination with fruit intensity.

WINERY

The grapes were harvested early in the morning, gently pressed and fermented in stainless steel to maximise fruit purity and intensity. A cool ferment and a couple of 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 highly enjoyable Sparkling Sauvignon Blanc is filled with passionfruit, grapefruit and rock melon characters with an elegant lime zest lift. The palate is generous and flavoursome with fine bubbles and excellent fruit intensity. It is lively and attractive on the finish.

Alcohol: 12.5% pH: 3.3, TA: 6.0 g/L, RS: 8.2 g/L

Allergens: Contains sulphites and has been traditionally fined using milk products. Traces may remain.





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