

WILDSONG

Sauvignon Blanc

Hawke's Bay 2023

Wildsong wines are uncomplicated and grounded with a gentle tale or two to tell of the soil they were grown in and the people who made them. Grown with respect, made with heart, and packed with attitude. There's a little Wildsong in each of us.

VINEYARD

Our Sauvignon Blanc comes from a blend of grapes from two distinctly different areas in Hawke's Bay. The majority of the blend is from vines planted in the late 1990's at Mangatahi in Hawke's Bay. The vineyard is situated on 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 cool down overnight making this the perfect place for growing Sauvignon Blanc. The balance comes from our home block in Te Awanga. Characterised by shallow volcanic soils, an underlying clay pan and a fresh coastal climate, this portion brings intensity, a bright acidity, and a long, chalky finish.

WINERY

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 is Hawke's Bay in a glass. Vibrant passionfruit and guava on the nose with lime and lemongrass aromas and floral undertones.

Rich and juicy in the mouth. Packed full of passionfruit, lychee and white flesh peach flavors. A beautiful texture and fresh acidity give fantastic length and finish, with a slight grapefruit pitch phenolic.



Alc/Vol: 12.0%

Standard drinks: 7.1

Allergens: Contains sulphites