

# 2012 HAWKE'S BAY SAUVIGNON BLANC

## How it tastes

Not only did everyone think we were mad planting Sauvignon Blanc in the first place, we've even gone as far to plant some in the Hawkes bay, and, it tastes great - who would've thought! It looks like Sauvignon, with its fleshy green hue, it smells like Sauvignon, with wafts of freshly cut pear, pineapple and hints of fresh mint, and, it tastes like Sauvignon grown from soils that show off layers of stone fruit and lime and finishes with a refreshing mineral acidity.

## Cellaring

Waste no time getting into this little number, it doesn't need more time in bottle to get any better.

## How we made it

We allowed the vineyards to do the talking, selecting grapes from various blocks with complimentary climatic and soil conditions to create interesting textures and flavours. The grapes are harvested, pressed, cold settled and racked ready for fermentation which happens in stainless steel tanks to retain optimal fruit freshness. Each parcel of fruit was given a unique dose of yeast to enhance and complements the individual flavours. Parcels were blended together to create a wine that's totally expressive of the Hawkes Bay region.

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## Technical stuff

**PH**  
3.45

**RESIDUAL SUGAR**  
3.9 grams per litre

**Acidity**  
7.9 grams per litre

**Grapes from:**  
Hawkes Bay

**Variety:**  
100% Sauvignon Blanc

**Alcohol:**  
13%



**MATUA**