

2013

HAWKE'S BAY

SAUVIGNON BLANC

How it tastes

We keep doing things that make people think we are a bit bonkers, but if it works, then why not! This is the second vintage of Hawkes Bay Sauvignon under our snazzy new teal gigs and it's just as tasty as the first with vibrant tropical fruits, stone fruit and zesty lime on the palate. A touch of sweetness gives it weight and length with inklings of Hawkes Bay minerality showing through adding another layer of interest to this opulent expression of Kiwi Sav Blanc. Do something a bit bonkers and give it a go!!

Cellaring

As with any bright and fruity Sauvignon Blanc, the time to drink is after a couple of weeks in bottle (to let the flavours concentrate even more)

How we made it

Think Sahara desert, hot and dry and that pretty much sums it up, one of the driest growing seasons in over 10 years (well, not quite desert, but you get the drift). Our clever guns in our viti and winemake department chose vineyards with complementary climatic and soil conditions to get greater complexity and interest into this wine. The vines were monitored and the grapes machine harvested at optimal ripeness. The grapes were gently pressed, cold settled for 24hrs and racked in preparation for ferment. The individual vineyard parcels were then fermented in stainless steel tanks at cool temperatures to maintain varietal characters. A variety of neutral and aromatic yeast strains were chosen to enhance and complement the individual characters of each vineyard. After fermentation parcels were selected and blended together to create a wine that is varietal and expressive of the Hawke's Bay region. Good stuff!

Technical stuff

PH 3.2	Grapes from: Hawkes Bay
Residual Sugar 4.8 grams per litre	Variety: 100% Sauvignon Blanc
Acidity 6.6 grams per litre	Alcohol: 13.5 %



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