

# 2014 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 third vintage of Hawke's Bay Sauvignon under our snazzy new teal gigs and it's just as tasty as the first, with vibrant tropical and stone fruit plus zesty lime on the palate. A touch of sweetness gives it weight and length. Inklings of Hawke's Bay minerality showing through add another layer of interest to this opulent expression of kiwi Sauv 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

The vines were closely monitored and the grapes machine harvested at optimal ripeness.

The berries 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!

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## Technical stuff

**PH**  
3.3

**Residual Sugar**  
4.9 grams per litre

**Acidity**  
6.8 grams per litre

**Grapes from:**  
Hawke's Bay

**Variety:**  
100% Sauvignon Blanc

**Alcohol:**  
13 %



MATUA