



2013 Waipara Valley Sauvignon Blanc



COLOUR

Pale green.

NOSE

Flinty, slightly smoky with pineapple and nectarine characters.

PALATE

Wonderfully textured for a dry wine with rich, sweet fruit on the front palate followed by vibrant, clean acid on the finish. Fresh peach and nectarine flavours flow around the mouth, finishing with a touch of grapefruit.

COMMENTS

This wine is like drinking a freshly picked nectarine from the tree. Juicy, crisp, vibrant, yet weighty, textured and structured. It will continue to evolve over the coming years.

VINIFICATION

The fruit was hand picked from The Mound Vineyard and whole bunch pressed. The juice was cold settled for two days before racking to barrels and puncheons for fermentation. Fermentation was done with a variety of yeasts over four weeks, then the barrels were topped and left over the winter months. In spring, the barrels were stirred weekly to promote texture before we selected those barrels for blending.

VINEYARD REGION

100% from The Mound Vineyard, Waipara. Gravelly to silt loams.

SEASON CONDITIONS

A beautifully warm and calm growing season, produced fruit in perfect condition. The stable Autumn allowed us to harvest this fruit at just the right time, allowing for full flavour ripeness and fruit expression.

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINE ANALYSIS

ALC: 13% ACIDITY (TA): 8.16g/L
pH: 3.1 RESIDUAL SUGAR: 1.5g/L



SERVE: Slightly chilled in a large glass.

FOOD MATCH: Fantastic with shellfish or pan fried fish.

CELLARING: 2015 - 2018.



WINEMAKER
SIMON MCGEORGE