



EQUINOX

WAIPARA HILLS

The Spring Equinox marks the first burst of bud and the Autumnal Equinox signals the time for harvest. Our Equinox wines are of limited edition, and lovingly hand crafted to capture the unique essence of the Waipara Valley.



2014 SAUVIGNON BLANC

VINEYARD

The Mound Vineyard of the Waipara Valley with Glasnevin loam soils over gravels.

VINTAGE CONDITIONS

Bud burst was two weeks early and Summer was cool resulting in a long growing season. The cooler conditions produced bright aromatics and fantastic texture in the Sauvignon Blanc and the fruit was harvested in perfect condition. Harvest date: 13th April 2014.

VINIFICATION

Hand picked fruit was pressed on its stems providing clean and focused juice. This was then settled for a day before going to a mixture of new and old oak barriques. A variety of yeasts were used and the ferments were run at a range of temperatures to achieve complexity for blending. After fermentation the wines were stirred weekly over Winter and Spring to build texture and richness. In January the barrels were assessed and the blend finalised for bottling in February.

WINE:	2014 Waipara Hills Equinox Sauvignon Blanc
COLOUR:	Pale green.
NOSE:	Crisp stone fruit fresh off the tree with a touch of smoky oak.
PALATE:	Rich, mouth filling flavours of nectarines and white peach flood the palate balanced with mineral acidity and a lingering finish.
OAK:	9 months in 100% French oak barriques, 10% new and 44% puncheons.
SERVE:	Slightly chilled with shellfish or pan fried fish.
CELLARING:	Peak drinking 2016 - 2020
ANALYSIS:	ALC 13.0 % ACIDITY (TA): 8 pH 3.2

“Vibrant and complex, a wine that beautifully shows the class of The Mound Vineyard in a cooler year”



WINEMAKER, SIMON MCGEORGE

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