



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.

2015 SAUVIGNON BLANC

VINEYARD

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

VINTAGE CONDITIONS

Frost about a month into the growing season knocked the vines back, affecting the yields. Thankfully the combination of small crops and a warm dry summer created ideal conditions to ripen the fruit quickly and produce very intense flavours. With warm autumn conditions prevailing, the fruit was harvested in perfect condition.

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:	2015 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 nectarine and white peach flood the palate, balanced with mineral acidity and a lingering finish.
OAK:	6 months in 100% French oak barriques, 15% new.
SERVE:	Slightly chilled with shellfish or pan fried fish.
CELLARING:	Peak drinking 2017 - 2021
ANALYSIS:	ALC 13.5 % ACIDITY (TA): 9.8 pH 2.8



“I love the rich texture and vibrant, yet complex flavours in this beautifully balanced wine.”

Andrew Brown,
Waipara Hills Winemaker