



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.



2016 SAUVIGNON BLANC

VINEYARD

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

VINTAGE CONDITIONS

Despite some rainfall in January, 2016 was a stable and warm season with high sunshine hours. March started our typical 'Indian Summer' that followed through into April and May, providing great harvest conditions.

VINIFICATION

Hand picked fruit was pressed on its stems providing clean and focused juice. This was then settled for a day before going to seasoned French oak barriques and puncheons. 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:	2016 Waipara Hills Equinox Sauvignon Blanc
COLOUR:	Pale straw.
NOSE:	Crisp stone fruit, crushed herbs and wet river stone complemented by a touch of smoky oak.
PALATE:	Rich, mouth-filling flavours of nectarine, white peach and grapefruit, balanced with mineral acidity and a lingering finish.
OAK:	10 months in seasoned French oak barriques and puncheons.
SERVE:	Slightly chilled with pan fried fish on a bed of herb infused risotto.
CELLARING:	Peak drinking 2018 - 2023
ANALYSIS:	ALC 14% ACIDITY (TA): 7.77 pH 3.3

“Our 2016 Equinox Sauvignon Blanc is rich and vibrant; a wonderful expression of the Waipara Valley.”

Andrew Brown,
Waipara Hills Winemaker

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