



2015 NO.19 SAUVIGNON BLANC

Overview of growing season and harvest period for 2015:

2014 was a cold winter with a few snow falls. This was followed by an early warm, dry spring which pushed the vines through budburst to fruit set in a relatively short period of time, setting the tone for an early vintage. Summer consisted of warm days and cool nights and some timely rain in January. By mid-Feb the 2015 vintage kicked off with Sparkling base for the Edinburgh. A dry warm March saw the Sauvignon Blanc ripen beautifully.

Wine making notes:

Sauvignon Blanc is machine harvested as it enables us to pick at night when the fruit is coldest, as well as macerating the skins to allow for greater extraction of flavours. Once the fruit arrives at the winery it is pressed off its skins. We use a combination of wild and selected yeast strains for fermentation, of the different batches, to enhance varietal and complexed characteristics. Varying degrees of solids are introduced to the ferments to allow the development of more savoury flavours and improve mouthfeel. We use a fusion of old and new world techniques to create a more layered and complex expression of Sauvignon Blanc. The batches are blended to attain a balanced and harmonious wine.

Wine makers tasting notes:

The wine is light straw colour with a green hue. The nose is vibrant showing nashi pear, passionfruit and nettles. The palate is intense with fresh citrus fruit, bright acidity and layered complexities. The wine has sumptuous savoury elements entwined with fresh fruit making it a delicious drop.