



2014 Hawkes Bay Sauvignon Blanc

Vineyard location: Raukawa, Porongahau and Mangatahi in Hawkes Bay.

Variety: Sauvignon Blanc

Harvest Detail:

10th March to 5th April

Bottling Detail:

Alcohol	11.2 %
Titrateable acidity	7.7 g/l
pH	3.19
Residual sugar	3.6 g/l



Winemaking: 2014 was a fantastic season in Hawkes Bay. The three carefully selected sites produced beautiful aromatic characters and acidity for the Hawkes Bay Sauvignon Blanc. Optimal vineyard management and attention to detail allowed the grapes to be harvested at a time when the flavour profiles were at their maximum potential. The grapes were harvested over an extended time period which, when combined with the use of the range of vineyard sites maximises the diversity of aroma and flavour.

The fruit was gently pressed to produce an elegant, fruit driven wine with low phenolics. The juice was fermented at cool temperatures in stainless steel tanks to retain fresh fruit characters. Most components received a minimum of 6 months lees contact in tank. A small component (10%) was fermented and aged in small 228 litre barriques to promote complexity in the blend.

The Wine: Gentle flavours and aromas of lime, citrus and lemongrass compliment the distinct aroma of stone-fruit. A mineral element gives presence to a Sancerre-like textural character in the wine. The fresh acidity is balanced by a tiny amount of retained sweetness.

This is a great wine to enjoy with fresh shellfish or Asian inspired food matches. New season's asparagus or dishes featuring goat cheese would also be sensational matches.

Serve lightly chilled, this wine will be best enjoyed while young and fresh (2 to 3 years from harvest date).