



Upper Awatere **Sauvignon Blanc 2017**

The Upper Awatere is known for its rugged soils, unforgiving climate and stunning Sauvignon Blanc flavours.

Strong winds, scorching daytime temperatures, and cool clear nights contribute to the development of the amazing flavours found in Sauvignon Blanc grapes.

Our single-vineyard Sauvignon Blanc is crafted by this terroir, creating wines that are pristine, refined and well balanced, with a strong sense of place.

Viticulture

The 2017 season was cool and slow and we worked hard to keep the canopy healthy and green throughout the season, allowing the vines to ripen the fruit before the significant rains of autumn arrived.

Crisp, flavoursome fruit was harvested in the cool of the night to retain the refreshing acidity and finesse before heading to the winery.

Winemaking

Every year our Sauvignon Blanc is picked over several nights and each parcel is harvested for specific flavours to compliment the final blend.

These parcels are processed and fermented separately under cool conditions and left on yeast lees to mature.

Wine Analysis

pH	3.19
TA	7.2 g/L
Alc	12.7%
RS	1.5 g/L



Tasting Notes

The 2017 Upper Awatere Sauvignon Blanc is distinctly aromatic with lifted notes of blackcurrant bud and citrus filling the glass. There is an abundance of fruit weight on the palate which is structured and well balanced, with refreshing mineral acidity.