



Sauvignon Blanc 2018

Style

A classic 'top of the south' style, vibrant and crunchy in spirit. A small portion of high solids fermentation with indigenous yeasts has 'tamed' the most overt of varietal sauvignon characters and contributed subtle palate texture and complexity. Aromatically there is a melding of citrus blossom, tangelo and passionfruit with fresh, green, nettle notes. This is echoed in the character and range of flavours throughout the palate. At first fresh and vibrant the wine opens with a little time to reveal a softer, generous core of melon, tangelo and riper citrus.

Technical

Region	Nelson
Vineyard	Greenhough and Morison Vineyards, Hope Certified Organic (BioGro NZ No.5119)
Variety	100% Sauvignon Blanc , Mass Selection
Soil Type	Clay-rich loam / river stone over deep stony gravels
Vintage	The growing season began warmer and drier than usual. November/December rainfall was significantly below average. These were perfect conditions for flowering which ultimately resulted in above average bunch weights at harvest time. While the summer months remained warm, they were made difficult by ex-tropical cyclones Fehy and Gita which brought significant rainfall in early February and again in early March. Tight bunches and the moist conditions were challenging for disease control. This was particularly the case with Pinot Noir. White varieties faired much better and as with 2017, sugars at harvest were quite low. Flavours however are ripe and well-developed, vibrant, aromatically expressive and elegantly balanced.
Harvest	Harvested, 17 - 31 March, 2018 19.6 - 21 brix, 3.03 – 3.13 pH, 8.55 – 11.3 g/L TA
Processing	Crushed, pressed and settled
Fermentation	Inoculated with a range of yeasts and tank fermented Approx 10% high solids, wild ferment in neutral oak
Maturation	Blended post ferment following a short period on gross solids
Bottled	August, 2018, sterile filtered
Analysis	13% Alc: 3.36 pH: 7.3 g/L TA: <3 g/L R/S

