

WOVEN STONE 2018 Sauvignon Blanc

WINEMAKER

Jane Cooper

COLOUR

Pale yellow and celery green.

AROMA

Immediately appealing aromas of nectarine, green rockmelon, lemon peel and fresh herb.

PALATE

A juicy palate that is lively and refreshing. Offering lovely youthful fruit flavours of gooseberry and lime, backed by bright acidity, finishing long and tasty.

FOOD MATCH

Equally enjoyable on its own or with antipasti, grilled seasonal vegetables or fresh seafood.

TECHNICAL ANALYSIS

Alcohol 12.5% v/v

Titratable Acidity 6.9 g/L

Residual Sugar 3.6 g/L

REVIEWS

It is immediately appealing on the nose showing nectarine, green rockmelon, lemon peel and fresh herb aromas, leading to a juicy palate that is lively and refreshing. The wine offers lovely youthful fruit flavours backed by bright acidity, finishing long and tasty.



88 / 100 points

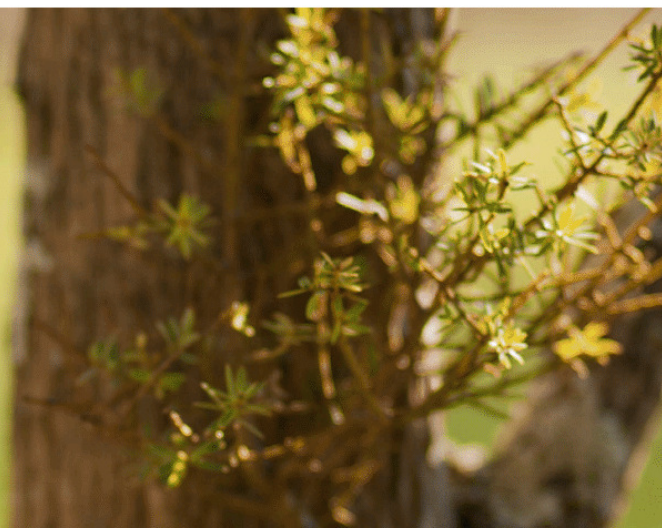
Sam Kim, Wine Orbit - August 2018



ŌHAU WINES LIMITED

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WOVEN STONE 2018 Sauvignon Blanc

Auckland -

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VINE AGE

10 years

PRUNING REGIME

Scott Henry and 2 cane VSP

MAXIMUM TEMPERATURE

30 degrees celcius

AVERAGE TEMPERATURE

16.3 degrees celcius

BUD BREAK

25 September 2017

FRUIT HARVESTED

19-30 March 2018

VITICULTURE

Ōhau vineyard is perfect for cool climate wine production. Late, dry autumns provide cool nights, ideal for the slow flavour development during the ripening of the fruit. Using sustainable processes, our vineyard team takes good care of the vines and the land. The grapes were harvested in late March 2018.

WINEMAKING

The 2018 vintage provided fruit with great flavours at harvest. With quick and gentle handling and cool ferment, the winemaker worked to retain the most vibrant aromatic flavours. Prepared for bottling in August 2018.

