

# OHAU GRAVELS 2014 Sauvignon Blanc

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## WINEMAKER

Jane Cooper

## COLOUR

Pale bright gold

## AROMA

Light floral aromas with a touch of limeskin and citrus.

## PALATE

This Sauvignon Blanc has a racy palate, showing citrus, grapefruit and greywacke flavours with a limeskin-oil finish.

## FOOD MATCH

Pair with grilled salmon or pan-fried snapper and serve with Mediterranean-style vegetables.

## TECHNICAL ANALYSIS

Alcohol 13.0% v/v  
Titratable Acidity 7.1 g/L  
Residual Sugar 4.1 g/L

## REVIEWS

This is juicy, lively and lush with excellent intensity and appealing flavours of stone fruit, citrus and feijoa with a hint of fresh herb notes. The wine shows lovely fragrance and mouthfeel, finishing long and pleasingly dry. It's flavour packed and immensely attractive.



93 / 100 points

*Sam Kim, Wine Orbit - January 2015*



**OHAU WINES LIMITED**

6 Bishops Road Ōhau Horowhenua New Zealand

[WWW.OHAUWINES.CO.NZ](http://WWW.OHAUWINES.CO.NZ)



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Auckland

OHAU

- Wellington

VINE AGE  
6 Years

TOTAL RAINFALL  
1084 mm

PRUNING REGIME  
4 Cane and Scott Henry

MEAN MAX. TEMPERATURE  
Summer: 25 degrees celcius  
Winter: 9 degrees celcius

MEAN MIN. TEMPERATURE  
Summer: 13 degrees celcius  
Winter: 2 degrees celcius



## LABORATORY ANALYSIS

Alcohol 13.0% v/v  
Titratable Acidity 7.1 g/L  
Residual Sugar 4.1 g/L



## VITICULTURE

The Ohau 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. The grapes for this wine were hand-harvested mid-April 2014.

## WINEMAKING

Fermentation is undertaken with an aromatic yeast strain to enhance the varietal characters. About five percent of the wine was fermented in old oak barrels using indigenous yeasts, providing complexity and texture. The wine was prepared for bottling late October 2014.

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## 2013/14 SEASONAL DATA