Reserve Sauvignon Blanc 2019

Tasting Notes
Our 2019 Reserve Sauvignon Blanc has beautiful, lifted aromatics from ripe, tropical fruits through to green and grassy herbaceous tones. The palate has lots of juicy citrus fruit character, a zingy acidity and great concentration. Some old oak barrel fermentation has contributed to the texture while adding an extra dimension to the wine's flavour and overall complexity.

Vineyards and viticulture
90% of this wine came from our Waihopai vineyard where moderate yields produce a punchy, intense wine with lots of passionfruit and citrus flavours, The remainder was from our Blind River block in the Awatere Valley where we find a distinctive chalky character on the palate both tropical fruit and green 'tomato stem' notes.

Winemaking
Both blocks were harvested at between 22 and 22.3 brix in beautiful condition. The grapes were gently pressed with a portion of each going into old French barriques to undergo spontaneous, wild fermentation. The stainless-steel tank portion was inoculated with specially selected yeasts to heighten the wine's aromatics. The wine was then left on light lees and stirred occasionally to provide added texture and mouthfeel.

100% Sauvignon blanc, Alc 13%, TA 6.2, pH 3.25, RS 1.3g/l
Vegan

Cellaring
Stunning now but will continue to develop with time in the bottle for at least five years.

Food Match
Shellfish (especially oysters)! Or any seafood that is simply prepared with just a squeeze of lemon and hint of seasoning. Also delicious with spicy foods, goat's cheese, salads, asparagus and other vegetables. It also provides a lovely contrast to richer foods such as patés, terrines and parfaits.

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