

Sato Central Otago Riesling 2017

Very clean Pale yellow colour. Bright.

Full of Limey, lemony, citrusy nose. Touch of honey and white flowers.

Light body wine with splash acidity and solid taste core. Some creamy texture from long lees contact is there but great crystal purity in flavour all the way through. A refreshing wine with long finish supported by Zesty bitterness, wet stone minerality and bit of saltiness.

Alc.: 13.2% , Titratable Acidity : 6.8g/L , Residual Sugar : 0.77g/L, Volatile Acidity : 0.50g/L

Sato Central Otago Pinot Gris 2017

Golden yellow colour.

Nose of wheat, almonds, some spice and then full of fruits; citrus, apricot, peach, lychee and crushed apple are following. Calm but profound but refreshing. Saline like salty attack in mouth slowly moves to mouthfilling juiciness and suppleness with complex fruits flavour and sweetness, then zesty bitterness with mineral edge kicks in, creating interesting frame work in the tastes.

A full body wine with generosity but good gentle acidity gives focus in the long lasting complex fruits flavour. Never gets dull or overweight.

Better to be served in relatively cool temperature.

Alc.: 14.1% , Titratable Acidity : 5.2g/L , Residual Sugar : 1.39g/L, Volatile Acidity : 0.56g/L

Sato Central Otago Pinot Gris “L’atypique”2017

Beautiful slightly light orange colour.

Nose of orange peel, flowers, pear, quince and a bit of lemon and citrus notes.

Nicely structured medium body wine. Texturely fine. Abundant smooth tannin support the layers of fruity tastes in suppleness. Full of fruits; fresh orange peel, apricot, citrus and charming quince, cheery and honey flavours even create subtle sweetness (no residual sugar) and put nice focus in taste followed by gentle acidity bringing freshness and making long finish. No bitterness and tightness. Suppleness stays long in your mouth ending with some saltiness.

Alc.: 13.7% , Titratable Acidity : 4.9g/L , Residual Sugar : <0.10g/L, Volatile Acidity : 0.53g/L