



2020 HATTERS HILL SAUVIGNON BLANC

AN INTENSE AND COMPLEX SAUVIGNON BLANC WITH A RICH PALATE OF GRAPEFRUIT AND PASSIONFRUIT.

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 1.9g/L
ACIDITY 7.3g/L	PH 3.18	VEGAN FRIENDLY

TASTING NOTE

COLOUR: LIGHT STRAW

NOSE: INTENSE AND COMPLEX AROMAS OF LIME ZEST, NETTLE AND SMOKEY CORDITE.

PALATE: ROUND AND RICH WITH NOTES OF GRAPEFRUIT, PASSIONFRUIT AND DELICATE MINERALITY, WITH A LONG AND COMPLEX FINISH.

FROM THE LAND:

Selected from a single vineyard in the Dillons Point area of Marlborough's Lower Wairay Valley.

Historical flooding deposited nutrient rich silts, which in turn created fertile free draining soils abundant in micronutrients. These soils are ideal for the production of highly expressive, weighty Sauvignon Blanc.

Hot days combined with cool evenings ensure these grapes ripen evenly whilst retaining vibrant, zesty fruit flavours.

TO THE WINERY:

The harvest was carefully timed and the grapes machine picked in the cool of the evening at peak flavour maturity.

The grapes were transported

promptly to the winery where they were immediately de-stemmed and pressed to minimize skin contact.

After settling, the racked juice was inoculated with a specially selected yeast strain and fermented in a combination of stainless steel and seasoned oak barriques. A portion of 40% went into oak, and matured for four months on light lees.

This Sauvignon Blanc is an aromatic and well-rounded example of Heather's intricate winemaking style.

FLAVOURS & FOOD:

Drinking beautifully from release and will continue to develop complexity over the next three to five years.

An ideal match with Marlborough's Green Lip mussels, seared paua or a delicate goat's cheese salad.



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