



2021 HATTERS HILL SAUVIGNON BLANC

AN INTENSE AND COMPLEX SAUVIGNON BLANC WITH A TEXTURAL AND RICH PALATE

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 1.1g/L
ACIDITY 7.3g/L	PH 3.28	VEGAN FRIENDLY

TASTING NOTE

COLOUR: LIGHT STRAW

NOSE: INTENSE AROMAS OF PASSIONFRUIT AND TROPICAL PAPAYA.

PALATE: VIBRANT AND INTENSE WITH NOTES OF FLESHY NECTARINE, SEA SALT AND DELICATE MINERALITY, PLUS A LONG AND COMPLEX FINISH.

FROM THE LAND:

Our grapes are grown 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.

Warm days combined with cool evenings ensured these grapes ripened evenly whilst retaining vibrant, zesty fruit flavours.

minimize skin contact.

After cool settling, the juice was fermented partially in stainless steel tank, with 14% fermented in seasoned French oak barriques. The wine was then matured for six months on lees to enhance the weight and texture.

This weighty and rounded Sauvignon Blanc has extended ageability and is an example of Heather's intricate winemaking style.

TO THE WINERY:

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

The grapes were transported promptly to the winery where they were immediately pressed to

FLAVOURS & FOOD:

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

This vibrant and textural Sauvignon Blanc makes it especially complementary with food, such as creamy goats cheese or fresh sea food.



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