



# 2017 HATTERS HILL SAUVIGNON BLANC

A PURE AND FOCUSED WINE SHOWING CHARACTERS OF GUAVA, PASSIONFRUIT AND SUBTLE MINERALITY.

<b>WINEMAKER</b> Heather Stewart	<b>ALCOHOL</b> 13%	<b>RESIDUAL SUGAR</b> 2.6g/L
<b>ACIDITY</b> 7.4g/L	<b>PH</b> 3.31	<b>VEGAN FRIENDLY</b>



## TASTING NOTE

**COLOUR:** LIGHT STRAW

**NOSE:** INTENSE AROMAS OF BLACKCURRANT, PASSIONFRUIT SKIN AND A HINT OF MINERAL SALT.

**PALATE:** FOCUSED AND PURE WITH GUAVA, PASSIONFRUIT AND NETTLE FLAVOURS. THE PALATE IS FULL WITH A SILKY TEXTURE AND LINGERING FINISH.

## FROM THE LAND:

This exceptional fruit was sourced from our Dillon's Point vineyard in Marlborough.

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 fruit was carefully monitored during ripening and machine harvested in the cool of the evening and peak flavour maturity and ripeness.

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 cool in stainless steel tanks to retain fruit flavour and freshness.

## 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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