



2019 HATTERS HILL SAUVIGNON BLANC

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

WINEMAKER Heather Stewart	ALCOHOL 12.5%	RESIDUAL SUGAR 1.9g/L
ACIDITY 6.5g/L	PH 3.25	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 SUBTLE MINERALITY WITH A LONG FINISH.

FROM THE LAND:

This exceptional fruit was sourced from two carefully chosen vineyards in the Dillon's Point area of 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 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 and puncheons.

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.



www.deltawines.co.nz

Facebook Twitter Instagram: @DeltaWineCo