

PRESTIGE COLLECTION

Sauvignon Blanc 2016



Winemaker's intention

Making Sauvignon Blanc in Hawkes Bay is all about choosing the right time to pick. Of course, there's a lot of work done before then, but it's capturing the grapes when they are at their most intense that really defines what Sauvignon Blanc will taste like.

Typically, Hawkes Bay produces a more lime/citrus aromatic, with some passionfruit. Hawkes Bay tends to be less overt in the grassy and green capsicum spectrum. Hawkes Bay can be more flinty and complex, while never hitting the powerful and exotic intensity of Marlborough. Arguably, Hawkes Bay might be considered more Sancerre like....

Winemaker's notes

Wine – Prestige Collection Sauvignon Blanc

Vintage – 2016

Region – Hawkes Bay

Varietal – 100% Sauvignon Blanc

Harvest Date – 21st March 2016

Alc. – 13.00 %

TA – 5.6

RS - 0

Crushing/Pressing – Hand Picked and Whole Bunch Pressed.

Briefly settled before being transferred to barrel for fermentation

Fermentation - inoculated for ferment using structural and aromatic Yeasts.

Oak/barrel Handling - Fermented in 48% French Oak barrels
33% new Oak, 33% 1 year old, 33% 3 year old time in barrel 8 months,
52% in tanks.

Fining - Protein and Cold Stabilized

Filtration – Sterile Pad Filtered. Fined with Casein and Isinglass

Tasting Notes - Stonefruit and tropical aromas, shrouded in Gun smoke and struck match tones the palate that is rich with leesy, Barrel fermentation characters that add texture and complexity. The wine is vibrant with pineapple and guava flavours and A generous, long soft finish.

