

# WINEMAKERS COLLECTION

## Sauvignon Blanc 2015



Sourced from a small area within the vineyard, where we believe we have uncovered our best soil, rootstock, clonal combination. It represents less than 4% of our total Sauvignon Blanc production. We're looking to make a unique full-bodied sauvignon with considerable depth and complexity. With 100% fermentation in French barrels and use of a little MLF and wild/natural yeasts, we're really looking for the wine to express nothing but personality. Intense citrus and mineral flavours complemented by chalky textural lees, spicy oak highlights resulting in a wine with concentration, focused structure and individuality.

### Winemaker description

Stonefruit and tropical aromas on the nose lead into a palate that is rich with barrel fermentation notes. The wine is vibrant with pineapple and guava flavours and finishes with an elegant nougat character and balanced acidity.

### Winemaker's notes

|                     |                                                                                                                                               |
|---------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| WINE                | Osawa Winemakers Collection Sauvignon Blanc                                                                                                   |
| VINTAGE             | 2015                                                                                                                                          |
| VARIETAL MIX        | 100% HB Sauvignon Blanc                                                                                                                       |
| HARVEST DATE        | 25/3/15                                                                                                                                       |
| ALC                 | 13.72%                                                                                                                                        |
| pH                  | 3.12                                                                                                                                          |
| TA                  | 5.85 g/l                                                                                                                                      |
| RS                  | < 2 g/l                                                                                                                                       |
| CRUSHING/PRESSING   | Handpicked, whole bunch pressed, cold settled in tank then filled to oak for wild ferment.                                                    |
| FERMENTATION        | 100% of blend wild fermented in new and seasoned French Barriques.<br>Post ferment lees stirred weekly for approx 4 months to add complexity. |
| OAK/BARREL HANDLING | 35% new oak in the final blend, barrel portion was in oak for 10 months.                                                                      |
| FINING              | Lightly palate fined with Casein                                                                                                              |
| FILTRATION          | Cross Flow Filtered                                                                                                                           |



### Hawkes Bay Sauvignon Blanc

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....