



# GLADSTONE VINEYARD

## 2020 Estate Sauvignon Blanc



### Tasting Notes:

Pale straw, green hue. Citrus and herb notes are at the forefront of the nose on this wine. Beautiful flinty minerality creates layers of interest. On the palate the wine is rich and vibrant. Tropical notes balance out with lime and grapefruit, all carried by generous acidity and typical Gladstone salinity. Lovely length on the finish.

### Wine Information:

Vineyard: Carters & Home Block  
Region: Wairarapa, New Zealand  
Varietal: 100% Sauvignon Blanc  
Alcohol: 14%

### Winemaking/Production:

This hand-harvested Sauvignon Blanc comes from the 1986 estate plantings, which means yields are low and fruit is concentrated. Fruit is cooled overnight in a cool room at 2°C then pressed into tank as whole bunches the next morning and left to settle. 50% is then racked for barrel fermentation with the remaining 50% being fermented in stainless steel. The juice ferments for up to 3 weeks in ambient cellar conditions and are then racked and sulphured once primary fermentation is completed. Juice is then returned to tank and barrels, and matured for a further 8 months. The wine is then fined with skimmed milk and isinglass prior to being filtered and then bottled.

### Winemaker's Notes:

*"The goal here is to make a serious Sauvignon Blanc that will get the critics talking, yet still be approachable enough to excite the average wino's palate. The first consideration when making this wine is to ensure that it's distinctively different to the style produced on the South Island. We still want the wine to be varietal expressive and fruit-forward, but our key differentiator is to build in a waxy texture into the palate through use of barrel work."*

- Eddie McDougall