

LEFTFIELD

Made for creatures of curiosity.

New Zealand

SAUVIGNON BLANC 2022

Description

Passionfruit, nectarine and lemongrass parade before the beholder. Gentle scents of green herb and flamboyant tropical fruit arrive on the scene while a light-footed streak of crisp vibrancy departs side stage.

Gastronomy

Imbibe on its own or devour with seafood such as grilled prawns and fresh lemon.

Method

The Leftfield Sauvignon Blanc is a unique blend of vineyards located in Waipara, Hawke's Bay, Nelson and Martinborough. These vineyards have delivered clean, concentrated, and balanced fruit jam-packed with classic New Zealand Sauvignon Blanc flavours. The fruit was gently crushed and pressed, and the clear juice was run off for a cool ferment with yeast chosen to highlight the punchy aromatics of this variety. After a short period of ageing on lees, the wine was blended and bottled.

Scientific Data

Fermentation Vessel: Stainless steel vat

Varieties: Sauvignon Blanc

Alcohol: 12.5%

pH: 3.28

Total Acidity: 8.36g/L

Residual Sugar: 3.95g/L

Suitable for plant based diets

