



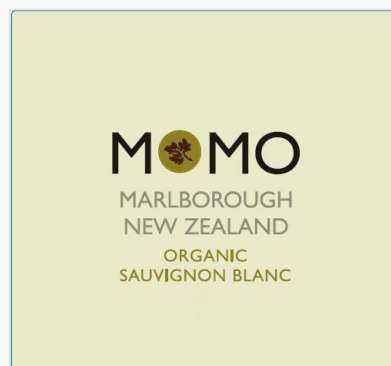
# MOMO

## SAUVIGNON BLANC 2014

### TASTING NOTE:

Displays a complex nose with aromas of tropical fruit, herbaceous notes and a hint of cassis. The natural fermentation adds a rich and textural quality to the palate, with subtle notes of lemon zest and passionfruit. The finish is crisp and dry.

**Drink dates:** Now until 2016



### VINTAGE:

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but caused no problems at the Estate.

### VINEYARD:

Just over 50% of the blend is of certified organic fruit harvested from our three biodynamic vineyards: Raupo Creek, Tatou and Noa. The other part is made up of certified organic fruit from three growers, with whom we work closely to manage their vineyards in the Wairau and Waihopai valleys.

### WINEMAKING:

Grapes were harvested in the early morning and late evening, and cooled before being gently pressed. After this the juice was allowed to ferment naturally in stainless steel tank at a low temperature, to retain fruit characters. The resulting wine was allowed time on lees to give depth and complexity to the finished wine.

**Varieties:** 100% Sauvignon Blanc

**Yield:** 11 tonnes / hectare

**Oak:** none

**Bottling date:** 31<sup>st</sup> October 2014

**Alcohol:** 12%

**RS:** 3.8g/l

**pH:** 3.16

**TA:** 7.6g/l

**Organic. Suitable for vegans. Contains sulphites.**

