



MOMO SAUVIGNON BLANC 2015

Tasting Note:

A classic Sauvignon Blanc displaying a complex nose with aromas of tropical fruit, herbaceous notes and a hint of cassis. 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.

Delicious with all types of seafood and summer salads, or enjoy as a refreshing aperitif.

Vintage:

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity.

Viticulture:

Derived from 100% certified organic fruit, just over a third of the blend was harvested from our Tatou vineyard, which also has biodynamic certification. The other portion is made up of certified organic fruit from growers, with whom we work closely to manage their vineyards in the Wairau and Waihopai valleys.

Winemaking:

Certified organic grapes were harvested in the early morning and late evening, when the temperature of the grapes were still cool. After this the juice was gently pressed, then allowed to ferment naturally with wild yeast in stainless steel tank at a low temperature, to retain fruit characters. The resulting wine was allowed 6 months on lees, to give depth and complexity, before being filtered and bottled.



VARIETIES: Sauvignon Blanc
YIELD: 11 tonnes / hectare
OAK: none
BOTTLING DATE: 24th February 2016

ALCOHOL: 13%
RS: 3.7g/l
PH: 3.25
TA: 5.7g/l

*Organic.
Suitable for vegans.
No dairy products or eggs.
Contains sulphites.*

