



# MOMO SAUVIGNON BLANC 2016

## **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.*

## **Vintage:**

The 2016 vintage will be remembered for a challenging cold start, followed by a spectacular long summer. The cold start meant the team was under pressure to fight frosts during the early stage of vine growth, however a warm and protracted summer period with dry, warm weather during the harvest period, meant the fruit was picked on-time and delivered intact and without stress. The harvest period was fast and furious due to physiological ripeness occurring simultaneously, resulting in one of the most compact vintages we have ever experienced.

## **Viticulture:**

Derived from 100% certified organic fruit, just over a third of the blend was harvested from each of our Tatou and Raupo Creek vineyards, which also have biodynamic certification. The remaining portion was sourced from certified organic growers in the Wairau and Waihopai Valleys, with whom we work closely to manage their vineyards.

## **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 DATES: 2<sup>nd</sup> December 2016  
18<sup>th</sup> January 2017

ALCOHOL: 13.5%

RS: 3.6g/l

PH: 3.29

TA: 5.2g/l

Total SO<sub>2</sub>: 65 ppm



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

