

# Roaring Meg



## CENTRAL OTAGO SAUVIGNON BLANC 2021






Alc. 14% TA 7.5g/L pH 3.05

Residual Sugar 2.4 g/L

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73 Felton Road, Bannockburn, Central Otago

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“THE WINE IS PUNCHY ON THE NOSE WITH AROMAS OF PASSIONFRUIT AND RIPE PINEAPPLE. THE PALATE IS VIBRANT WITH FLAVOURS OF PINK GRAPEFRUIT AND CRISP GRANNY SMITH APPLE. THIS IS A BRIGHT, FRESH AND VARIETAL SAUVIGNON BLANC THAT IS IDEAL FOR SUMMER DRINKING”

*Matt Dicey, Winemaker*

### CELLARING POTENTIAL

Roaring Meg Sauvignon Blanc is at its best within three years of release.

### VINTAGE 2021

The 2021 growing season was a return to the enviable, lower stress conditions that Central Otago is famous for. We started with a warm spring, which gave the vines a good start. January was cooler and wetter, which replenished the soils and slowed growth, giving small, intensely flavoured grapes. By the time the beginning of harvest rolled around, we were just ahead of our long term average in terms of rate of ripening, and with fruit in fantastic condition. Yields were thankfully back to average in most areas, with only Bannockburn cropping slightly lower. This has given wines with excellent flavour and structure.

### VINEYARD

The grapes for this wine come from our Silver Tussock vineyard in the Pisa Sub-Region as well as our Mansons Farm and Templars Hill vineyards in Bannockburn, Central Otago which is managed by our viticulture team.

### WINEMAKING CONSIDERATIONS

We picked the fruit at the beginning of April, around the normal time for our harvest. The fruit was handled gently during processing to avoid oxidation, gently pressed and racked clean. The wine fermented very slowly in stainless steel, to dryness. These practices are employed to retain the maximum varietal fruit character of Sauvignon Blanc.

Vegan friendly wine.

