



2018 New Zealand White Blend

White Mischief

A fruit explosion of five enticing grape varieties from four renowned wine regions which create a vinous harmony, yet their identity will remain a mystery.

This intriguing blend reflects the essence of New Zealand's cool climate, fruit expressive wine styles - myriads of crisp citrus and stone-fruits, subtle spice and lime zest. Mandarin, white peach, and verbena floral aromas dance around the nose.

The palate is rounded and full, packed with apricots, green apple and hints of cardamom. This richness is then enlivened by crunchy, fresh acidity which adds length to the palate and persistence on the tongue.

What a Summer wine should be - decadent yet refreshing. Pure winemaking mischief.

RRP: \$30



Fresh > zesty > invigorating > bountiful > persisting

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Technical Notes

Bottling Date	10/10/2018
pH	3.54
TA g/L	7.2
Residual Sugar g/L	5.1
Sub-Region	A blend of 5 grape varieties from 4 of NZ's iconic winegrowing regions.
Harvest Method	Hand-picked to preserve aromatic freshness.
Processing	Destemmed, pressed and cold-settled to clarify the juice for aromatic focus.
Fermentation	Fermented in a combination of stainless steel and seasoned French oak barriques using neutral and indigenous yeasts for expression of fruit purity and terroir
Maturation	4 months ageing on lees in a combination of stainless steel and seasoned French oak barriques to impart texture and richness.



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