



2018 Waimauku HomeBlock Wild Ferment Sauvignon Blanc

It's Savvie but not as you know it! Because sometimes Sauvignon Blanc deserves more - we've taken the iconic NZ variety ripened on some of the oldest Sauv. Blanc vines in the country and let it express itself.

With no winemaker intervention during fermentation except for the provision of French oak barriques, the result is layers of complexity and a wild edge.

Pungent, smoky, dried sage and citrus aromas dominate the nose. The palate reveals grilled pineapple and grapefruit flavours with savoury, toasty oak. A thin line of pure minerality runs the length of this wine while chalky acidity delivers poise and tension to the palate.

Expect more richness and texture to develop with some time in bottle.

This is the Savvie for Chardonnay drinkers.

RRP: \$33



Wild > unique > punchy > elaborate > abundant > pungent



THE
HUNTING
LODGE

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Technical Notes

Bottling Date	10/10/2018
Bottles Produced	1,200
pH	3.44
TA g/L	7.6
Residual Sugar g/L	2.9
Sub-Region	Margan, Spence & Watson Blocks from The Hunting Lodge HomeBlock, Waimauku.
Harvest Method	Hand-picked and sorted for optimum berry selection.
Processing	Destemmed, pressed and cold-settled to clarify the juice. Some juice solids retained for fermentation complexity.
Fermentation	Naturally fermented using indigenous yeasts in French oak barriques (25% new) with no winemaker intervention.
Maturation	4 months ageing on lees to impart texture and richness with yeast autolysis.



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