

Spinyback

Sauvignon Blanc 2018

Nelson

Spinyback

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AROMA

Citrus leaf, pink grapefruit, red currant and crushed nettles

COLOUR

Pale straw with green highlights

TASTING NOTES

Vibrant crisp entry balance with tropical fruit and lemongrass before a crisp and refreshing finish

WINEMAKING NOTES

Three unique vineyard parcels were destemmed and gently pressed separately to tank. Fermented cool with selected aromatic yeast strains to optimise varietal intensity and flavour concentration. Maturation on light lees for a further 3 months and then racked prior to careful blending

BLOCKS

55% Annabrook, Waimea Plains
23% Brightwater, Waimea Plains
22% Hunter, Waimea Plains

CLASSIFICATION

Nelson, New Zealand

SOIL

Stony soils with overlying sandy loam, deep river silt and free draining gravels

GRAPES

100% Sauvignon Blanc

HARVEST DATE

20 March - 30 March 2018

BRIX AT HARVEST

20.9 - 22.6 Brix

TECHNICAL ANALYSIS

Alc.	12.5%
T.A.	7.60g/L
pH.	3.20
R.S.	4.7g/L (dry)

CELLAR

Enjoy now or cellar for up to 3 years

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& GROWERS