

Waimea
Sauvignon Blanc 2018
Nelson



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AROMA

Ripe passionfruit, lime, snow pea and lemon verbena

COLOUR

Pale straw with green highlights

TASTING NOTES

Vibrant crisp entry balance with ripe passionfruit, melon and guava, before revealing a long elegant finish

WINEMAKING NOTES

Gently pressed from two premium vineyards to create 7 unique parcels, retaining only freerun and light pressings juice fractions. Each of these components were fermented cool with selected aromatic yeast strains to retain varietal intensity and character. Matured on light lees for a further 3 months and then racked prior to careful blending

BLOCKS

61% Bartletts, Waimea Plains
39% Annabrook, 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

13 - 26 March 2018

BRIX AT HARVEST

21.2- 22.6 Brix

TECHNICAL ANALYSIS

Alc.	13.0%
T.A.	8.60g/L
pH.	3.24
R.S.	4.1g/L (dry)

CELLAR

Enjoy now or cellar for up to 3 years

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