

▲ 2014 Sauvignon Blanc



VARIETY

100% Sauvignon Blanc.

VITICULTURE

Vertical shoot positioned, cane pruned and 2500 plants per hectare. The soil is ancient riverbed comprised of free draining stony silt and loam topsoil.

VINTAGE

The 2014 growing season was defined by its weather, beginning with one of the warmest starts on record. September to November experienced above average temperatures leading to an early flowering in December, then a reversal featured cooler than average temperatures January through to April - resulting in a highly desirable retention of pristine flavours across all our varieties.

WINEMAKING

Temperature controlled fermentation in stainless steel tanks with carefully selected yeast strains, chosen for their ability to capture the true essence of Sauvignon Blanc.

ANALYSIS

Alcohol	13.0%
pH	3.10
Titratable Acidity	7.13g/l
Residual Sugar	4.2g/l

COLOUR

Pale straw with a light green hue.

AROMA

Vibrant aromatic notes of lemongrass and Kaffir lime zest leap from the glass, leaving you in no doubt, this is classic Waihopai Sauvignon Blanc.

PALATE

The citrus fuelled aromatic thread that dominates the nose, carries through to the palate with concentrated flavours of mandarin and musky pink grapefruit. Fine, ripe acids and a slightly heightened sense of roundness characterise the palate and speak strongly to the warmth of the 2013 - 14 growing season.

FOOD MATCHING

For sheer simplicity try a fresh green salad that contrasts the spicy crunch of watercress with the savoury creaminess of Chevre (or better yet; your favourite local goat's cheese). For something a little more substantial, try (Kaikoura) crayfish risotto with garden fresh peas and asparagus.

CELLARING POTENTIAL

Crafted to enjoy whilst its fruit flavours and vibrancy are at their peak; we recommend drinking this wine within 2 - 3 years of vintage date.

MARKETS

Available in New Zealand, Australia, Germany, UK, Netherlands, Austria, Czech Republic, Ireland, China, USA, Canada, Singapore and the Philippines.