

SAUVIGNON BLANC, WAIPARA SPRINGS

Vintage

2018



Waipara Springs' Sauvignon Blanc comes from estate-grown fruit from vines planted in 1992 as well as from their younger Church Road block.

TASTING NOTE

A lively wine with lifted aromas of lime and citrus with a hint of nettle and undertones of crushed kiwi fruit. The palate is expressive of the clay and limestone soils in the vineyard. It has refreshingly fruity acidity showing great intensity, texture and minerality with a lingering, crisp finish.

VINIFICATION DETAILS

Fruit was machine harvested from the estate's 28-year-old Sauvignon Blanc vines and from their younger Church Road block. Upon arrival at winery, it was pressed to tanks to settle overnight, then the clear juice was racked to stainless-steel tanks where it was fermented with a range of yeasts. Blended at the end of winter and bottled after a few months' resting on light lees, then filtration.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

12.5

3.0

pH

Acidity

3.05

7.8

GREEN CREDENTIALS

Member of Sustainable Winegrowing New Zealand.

ATTRIBUTES



Origin

New Zealand



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Fining Agent

Milk



Closure

Screw top



Region

Waipara



Vegan

No