

**SAUVIGNON BLANC, WAIPARA SPRINGS**

Vintage

2017



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**

Punchy herbaceous characters of nettle and passionfruit with a touch of tropical fruit can be found on the nose. It is juicy and lively on the palate whilst still having super balance, texture and concentration coupled with chalky minerality.

**VINIFICATION DETAILS**

Fruit was machine harvested from the estate's 27-year-old Sauvignon Blanc vines and their younger Church Road block. Upon arrival at winery, it was pressed to tanks to settle overnight, then the clear juice was racked to three large 500L French oak barrels and 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
12.0	5.5
pH	Acidity
3.05	6.5

**GREEN CREDENTIALS**

Member of Sustainable Winegrowing New Zealand.

**ATTRIBUTES**


Origin

New Zealand



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Paul Hewitt



Fining Agent

Milk



Closure

Screw top



Region

Waipara



Vegan

No