

ORGANIC SAUVIGNON BLANC, GREYSTONE

Vintage

2018



From three separate blocks of Sauvignon Blanc, a traditional Bordeaux clone provides a classical backbone, while two Loire clones add tropical fruit characters to the blend.

TASTING NOTE

Light golden in colour, this Sauvignon Blanc is rich, creamy and textural. It possesses ripe fruit flavours - a luscious mix of tropical and stone fruits - which are balanced perfectly with fruit-laden acidity. Wild fermented entirely in old oak with Loire clones adding texture and richness. Partial malolactic contributes to soft acidity and mouthfilling texture.

VINTAGE CONDITIONS

The 2018 growing season was one of extremes, with records set for significant rainfall in October and February balanced out by extreme heat in December and January.

VINIFICATION DETAILS

The grapes were picked in four lots. Three of the picks were settled in tank before racking to oak barrels, while the fourth pick, from our Loire vines, was transferred to oak barrels without settling. All barrels were fermented with wild yeast and aged on yeast lees for a further 7 months. Forty per cent of the wine went through full malolactic fermentation before blending and estate bottling without fining.

TECHNICAL ANALYSIS

Alcohol

13.0

pH

3.17

Acidity

7.1

ATTRIBUTES



Origin

New Zealand



Variety

Sauvignon Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

North Canterbury



Vegan

Yes