



V I N T E R R A

WINE OF WAIPARA VALLEY / NEW ZEALAND

2018 / SAUVIGNON BLANC

TASTING NOTES

Aromas of gooseberry, fresh herbs and fresh cut grass with slight asparagus notes. A refreshing wine with fruit flavours of crab apple, quince and white peach. Hints of passionfruit lend a slightly sweet fruit note while vegetal aspects of artichoke give the wine a complex and interesting flavour profile. A medium-bodied wine with light acidity and a fine grained texture.

ALL OUR FRUIT COMES FROM
VINEYARDS FULLY ACCREDITED
WITH SUSTAINABLE WINEGROWING
NEW ZEALAND.

In all aspects of our winemaking we are looking to minimise our impact on the environment and protect the land for future generations of wine.

WINEMAKER'S NOTES

The 2018 Vinterra Sauvignon Blanc is made from fruit grown on the Glasnevin gravels in the south of the valley. The vines grow on an old river bed of loamy gravelly soil. These free-draining, low nutrient gravels are often lower yielding, resulting in higher flavour concentration in the fruit.

The extended growing season of warm, fine days and cool nights ensured the fruit was harvested in wonderful condition mid April 2018.

Following harvest the fruit was gently pressed, settled and racked to fermentation. The juice was then cool fermented for 21 days and left on lees contact for a further two months prior to blending, light fining, filtering and bottling.

TECHNICAL ANALYSIS

3.27 pH

13% Alcohol

8.1 g/L Total Acid

4.3 g/L Residual Sugar

VINTERRA, THE WINE OF THE LAND

