

ORGANIC SAUVIGNON BLANC, GREYSTONE

Vintage

2020



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

Lemon in colour with a full aromatic display of citrus, tropical fruits, straw and oak complexity. The palate is smooth with fresh acidity and long mineral phenolics. Ripe fruit flavours unfold throughout

VINTAGE CONDITIONS

2020 was a gently warm and dry year for Waipara although harvesting under Covid restrictions made life tricky. Luckily the autumn meant the fruit was pristine and fully ripened.

VINIFICATION DETAILS

The fresh juice is settled after a gentle pressing and fermented in old French Oak barrels with wild yeast taking seven months to get through to dryness going through almost full MLF concurrently. This prolonged fermentation provides complexity and natural lees stirring adds texture and depth to the flavours. Blended and estate bottled without fining, just prior to the new harvest

TECHNICAL ANALYSIS

Alcohol

13.5

pH

Acidity

3.13

6.2

ATTRIBUTES



Origin

New Zealand



Variety

Sauvignon Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Dom Maxwell



Fining Agent



Closure

Screw top



Region

Waipara



Vegan

Yes