



Sauvignon Blanc 2013

Juicy passionfruit, gooseberry and rock melon are the leading flavours in this enticing single vineyard Sauvignon Blanc. Paired with lime blossom and zesty apple it has a dry and lingering finish.

Winemaking

Early morning picking and some deliberate skin contact, paired with a gentle press cycle made the juice for this wine stand out at a very early stage. Special care was taken with cold settling to clarify the juice over several days.

Fermentation at 12° with a selected yeast strain helped to retain those beautiful, volatile fruit flavours. Being left on lees for almost 4 months helped to lower the demand for added sulphites and added to the luscious fruit character.

Growing Conditions

Summer 2013 was an excellent summer, although slightly dry in mid-January. Very hot temperatures saw great flowering with very little disease in the vineyards. The fine hot weather continued until mid March when we experienced some rain, which slowed the ripening process, allowing the cooler nights to intensify the aromatic flavours of the grapes.

Harvest Date: 29 March 2013
Bottling Date: 6 August 2013
Cases Produced: 2280
Winemaker: Stefan Heinrich

Technical Details: 12.5% Alc
4.9 g/L RS
7.4 g/L TA

Try this wine at our tasting room,
202 Umukuri Road, Brooklyn, Motueka.

www.anchoragewines.co.nz

