

ANCHORAGE

Family Estate

WINE:	Sauvignon Blanc 2016
REGION:	Nelson
STYLE:	Dry
VINEYARD:	Various sites contributed to this year's Sauvignon Blanc. The biggest portion was sourced from the original Anchorage vineyard beside the Motueka river bridge, just out of town on the way to the golden beaches and turquoise waters of the Abel Tasman National Park.
WINEMAKING:	Each vineyard site was picked separately to ensure optimum flavour and ripeness. After destemming and gently pressing the grapes, we chilled the juice and cold settled it for several days so we get clear juice to ferment at low temperatures to preserve the volatile flavours. Left to mature without sulphur on fine lees the wine was finally stabilised and filtered
APPEARANCE:	A pale yellow, with light green hues on the rim
FIRST IMPRESSIONS:	Plenty of passionfruit and some cassis are prominent on the nose. Almost perfumed aromas of orange blossom and lime make an appearance.
PALATE:	Gooseberry, crisp apple and the subtle juicy tropical flavours of pineapple and passionfruit lead the way to a clean fresh palate with a nicely balanced mouth-feel.
ACCOMPANIMENTS:	Chilled just as is or with fresh seafood on a balmy day.
TECHNICAL NOTES:	
Harvest date:	Between 27 th March 2016 and 16 th April 2016
Winemaker:	Stefan Heinrich
Alcohol:	12.5%v/v
Residual sugar:	3.6 g/L
Acidity:	8.4 g/L