

ANCHORAGE

Family Estate

WINE: Sauvignon Blanc 2017

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 gooseberry with some cassis and passionfruit are prominent on the nose. Perfumed aromas of lime also make an appearance.

PALATE: Gooseberry, cassis 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 1st April and 20th April 2017

Winemaker: Stefan Heinrich

Alcohol: 12.5%v/v

Residual sugar: 3.5 g/L

Acidity: 7.3 g/L