

# Sauvignon Blanc 2018

AMISFIELD



## GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January, we were tracking well ahead of any previous harvests. Some storms in February could still not halt the rapid ripening of the grape berries and we started our harvest the first week of March.

## VINEYARD

Despite the challenging vintage conditions, grapes were successfully harvested over a four-week period according to their flavour and aromatic profile, using a combination of hand and machine harvesting.

## WINEMAKING

Individual parcels of fruit were destemmed and fermented separately at cool temperatures in stainless steel tanks, using various combinations of selected yeasts. Two parcels of late harvested fruit was whole bunch pressed to barrel for wild fermentation.

## TASTING NOTES

Bright and expressive nose with tropical notes of pineapple and mango. The palate is filled with fresh passionfruit and has vibrancy and texture that lead to a dry finish.

## HARVEST COMPOSITION

Brix 23.4 - 24.0  
pH 3.1-3.2  
Titrateable Acidity 7.4 - 8.3 g/L

### Wine Composition

Residual Sugar 3.4 g/L  
Titrateable Acidity 7.4g/L  
Alcohol 14%

### Vine Age

12-18 years (planted 1999-2005)

### Clone

MS UCD 1

CENTRAL OTAGO