

Noble Sauvignon Blanc 2016

AMISFIELD



GROWING SEASON

The weather leading up to harvest was some of the driest in years, yet unstable weather during harvest was not ideal for the main harvest during which we experienced frosts and intermittent rain followed by warm damp conditions. Fortunately these conditions were perfect for the infection of noble rot, Botrytis Cinerea and we carefully selected these bunches during early June.

VINEYARD

A selected 10 rows on the hill slope of block 2 are held aside each harvest in the hope that the conditions may be right for producing our noble Sauvignon Blanc.

WINEMAKING

Handpicked bunches were whole bunched pressed rather hard to release the syrupy juice. This juice was settled and racked to a mix of old and new French oak barrels for a long, slow fermentation. Once fermentation was completed, the wine was racked and returned to barrel and left to age for 16 months.

TASTING NOTES

Aromas of honey, pineapple and nectarine overflow into a sweet, spicy and nutty palate. The maturation in oak coupled with the phenolics of Sauvignon Blanc makes for an intriguing noble expression of this variety.

HARVEST COMPOSITION

Brix 32.5-37.0
pH 3.21-3.34
Titrateable Acidity 7.2-8.2g/L

Wine Composition

Residual Sugar 122g/L
Titrateable Acidity 7.2g/L
Alcohol 13%

Vine Age

17 years (planted 1999)

Clone

MS UCD 1

CENTRAL OTAGO