

# Sauvignon Blanc 2019

AMISFIELD



## GROWING SEASON

The growing season was back to the mean after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for diligent frost fighting at day break.

## VINEYARD

The majority of our Sauvignon Blanc vines are planted in the shallow sandy loam soils on the gently sloping top terrace above the winery, with a small portion growing on the more fertile flats below.

## WINEMAKING

The grapes were harvested over a four-week period according to their flavour and aromatic profile using a combination of hand and machine harvesting. Individual parcels of fruit were destemmed and fermented separately at cool temperatures in stainless steel tanks, using a number of combinations of selected yeasts.

## TASTING NOTES

A bright and expressive nose with notes of white peach, passionfruit and pineapple. The palate bursts with citrus, lime and a hint of blackcurrant leaf. The mouthfeel is electric and lively with a long dry finish.

## HARVEST COMPOSITION

Brix 21.3 - 22.7  
pH 2.94 - 3.04  
Titrateable Acidity 9.1 - 10.6 g/L

## WINE COMPOSITION

Residual Sugar 3.1g/L  
Titrateable Acidity 8.8 g/L  
Alcohol 12.5%

**Vine Age**  
12-18 years (planted 1999-2005)

**Clone**  
MS UCD 1

CENTRAL OTAGO