

Sauvignon Blanc 2021

AMISFIELD



GROWING SEASON

Mild winter conditions resulted in early budburst and strong early season growth. Spring was warm with a distinct lack of wind which allowed the canopies to grow into the first lift wire early. Pisa avoided the frosts that hit other areas within Central Otago. Fruitfulness was lower than average, reflecting the effects of the previous summer. Flowering began in early December before the winds arrived for the remainder of the month. This disrupted some of the whites flowering. January began with a heavy rain event and the ensuing humid conditions resulted in some powdery mildew appearing. Fine weather through the remainder of the growing season allowed for beautiful ripening and whilst the crop was lower than usual, the quality of the fruit was very high. Judicious hand harvesting and sorting, resulted in very high quality fruit entering the winery.

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 selected yeasts. A small component was barrel fermented and blended in for texture.

TASTING NOTES

Bright, vibrant, fresh aromatics are complimented by texture and depth on the palate with a mineral finish.

Highly aromatic nose with passionfruit, green pineapple, lime and elderflower notes. The palate drives on punchy acidity, matched with intense tropical fruit flavours. A juicy, energetic wine.

HARVEST COMPOSITION

Brix 22.5
pH 3.1
Titratable Acidity 9.7 g/L

WINE COMPOSITION

Residual Sugar 3.17g/L
Titratable Acidity 8.8 g/L
Alcohol 13.5%

Vine Age

16-22 years (planted 1999-2005)

Clone

MS UCD 1

CENTRAL OTAGO