

Sauvignon Blanc, Waipara Springs

Waipara Springs' Sauvignon Blanc comes from estate-grown fruit from vines planted in 1992 as well as from their younger Church Road block.

Punchy herbaceous characters of nettle and passionfruit with a touch of tropical fruit can be found on the nose. It is juicy and lively on the palate whilst still having super balance, texture and concentration coupled with chalky minerality.

ORIGIN	New Zealand
VARIETY	Sauvignon Blanc
MALOLACTIC FERMENTATION	No
BOTTLE SIZE	75cl
VEGETARIAN	Yes
WINEMAKER	Paul Hewitt
FINED USING	Milk
CLOSURE	Screw top
REGION	Waipara
VEGAN	No



Technical analysis

ALCOHOL
12.0 %

RESIDUAL SUGAR
5.5 g/L

pH
3.05

ACIDITY
6.5 g/L

Vinification details

Fruit was machine harvested from the estate's 27-year-old Sauvignon Blanc vines. Fruit was machine harvested from the estates 27-year-old Sauvignon Blanc vines and their younger Church Road block. Upon arrival at winery, it was pressed to tanks to settle overnight, then the clear juice was racked to three large 500L French oak barrels and stainless-steel tanks where it was fermented with a range of yeasts. Blended at the end of winter and bottled after a few months' resting on light lees, then filtration.