

2018

SAUVIGNON BLANC

COLOUR

Parchment

TASTE PROFILE

Crab Apple | Quince | White Peach | Hints of Passionfruit

TASTING NOTES

Aromas of gooseberry, fresh herbs and fresh cut grass with slight asparagus notes. A refreshing wine with fruit flavours of crab apple, quince and white peach. Hints of passionfruit lend a slightly sweet fruit note while vegetal aspects of artichoke give the wine a complex and interesting flavour profile. A medium-bodied wine with light acidity and a fine grained texture.

WINEMAKER'S NOTES

The Greenstone Point 2018 Sauvignon Blanc was produced from grapes grown in the heart of the Waipara Valley on our Stirling, Church Road and Georges Road vineyards. The extended growing season of warm, fine days and cool nights ensured the fruit was harvested in wonderful condition mid April 2018.

Following harvest the fruit was gently pressed, settled and racked to fermentation. The juice was then cool fermented for 21 days and left on lees contact for a further two months prior to blending, light fining, filtering and bottling.



Food Matching

Best enjoyed with summer salads and light fish or seafood dishes.

TECHNICAL ANALYSIS

13% Alcohol

8.1 g/l Total Acid

4.3 g/l Residual Sugar