

# Goose Bay Fume Oak Aged Sauvignon Blanc 2014

~ Limited Release ~

Our second Goose Bay oak aged Sauvignon Blanc made in the rich "Fume" style. The rich, sweet oak provides beautiful length and structure and makes this a Sauvignon that will go well with a very wide range of foods. A Chardonnay lovers Sauvignon!

**Vintage Conditions:** Nelson had a wet Spring and a warm summer during the 2014 vintage. Harvest temperatures were cool and harvest was prolonged. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clone Mass Selection.

**Harvest Date:** Mid to late April 2014

**Vinification:** Fermented and aged on French oak for 12 months. Part of the wine was allowed to go through malolactic fermentation.

**Bottling Date:** May 2015

**Alcohol:** 13.0%

**pH:** 3.35

**Acid:** 7.45 g/l

**Residual Sugar:** 1.75 g/l

**Colour:** Lovely pale yellow

**Bouquet:** Gooseberry and tropical fruit with aromas of sweet oak.

**Palate:** Gooseberry and tropical fruit with a long steely finish.

**Packaging:** 12 x 750ml with screw cap closure.

**Mevushal, Kosher for Passover and Vegan**