

Goose Bay South Island Sauvignon Blanc Sur Lie

~ Limited Release ~

A vibrant, crisp Sauvignon Blanc as only New Zealand can produce. Excellent weight and complexity that goes with many types of food. Made from Marlborough and Nelson grapes.

Vintage Conditions : Nelson had a cool Spring and a warm summer during the 2016 vintage. Harvest temperatures were moderate and harvest was quite prolonged. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clone Mass Selection

Harvest Date : Late April 2016.

Vinification : The grapes are crushed and once pressed the juice is allowed to settle for two days. The juice is then flash pasturized and placed in a tank containing French oak. It is fermented very cool (11 C) which takes about 4-6 weeks to complete. Racked off it's rough lee's it is allowed to age for a further four months.

Bottling Date : December 2016

Alcohol : 13.1%

pH : 3.30gr/l

Acid : 7.6gr/l

Residual Sugar : 3.25gr/l

Colour : Pale lemon yellow

Bouquet : Gooseberries and lush tropical fruit with a touch of wet hay and nettles.

Palate : Ripe Gooseberries, Green Gage Plums and tropical fruits with a slight hint of oak.

Packaging : 12 x 750ml. Screw cap closure

Mevushal, Kosher for Passover and Vegan