

Latitude 41 Sauvignon Blanc Sur Lies 2016

The fruit is sourced from a selection of Nelson grapes grown down on the plains and the Upper Moutere. The resulting textural wine has layers of fruit flavours typical of Sauvignon Blanc grown in Nelson. Our winemaking approach including small amounts of French oak and lees work providing a textural edge.

Harvest Date : April 03rd 2016

Vinification : Fermented at low temperatures (10-12 degrees) with a small amount of French oak used not for oak impact or flavour but again to provide texture and structure. Post ferment the wine spent 6 months on yeast lees. The final blend consisting of fruit grown on gravel alluvial soils on the plains which provide minerality and focus, while fruit grown on the Moutere clays providing texture and structure with a tropical fruit profile.

Alcohol : 12.5%

pH : 3.21g/l

Acid : 7.3g/l

Residual Sugar : 3.6g/l

Colour : Brilliant pale straw green

Bouquet : Green stonefruits, floral, herbs, nettles and tropical fruits with a slight minerality.

Palate : Nice fruit intensity, textural with greengage and stonefruits. Structured throughout with racy acidity providing balance and a long clean vibrant finish.

Packaging : 12 x 750 ml with Zork closure.