

Goose Bay Fume Oak Aged Sauvignon Blanc

~ 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: 13.1%

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