

Goose Bay South Island Sauvignon Blanc Sur Lie 2017

~ 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 2017 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 2017

Vinification: The grapes are crushed and once pressed the juice is allowed to settle for two days. The juice is then flash pasteurised 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 its rough lee's it is allowed to age for a further four months.

Bottling Date: December 2017

Alcohol: 13.0%

pH: 3.30

Acid: 7.6 g/l

Residual Sugar: 3.25 g/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 with screw cap closure.

Mevushal, Kosher for Passover and Vegan