



Totara

Sauvignon Blanc



Varietal: 100% Sauvignon Blanc

Elevation: 25-150m

Practice: Sustainable farming techniques, no use of harmful chemicals or pesticides

Dry Extract:

Appellation: Wairau Valley

Production: 1500cs

Alcohol: 13%

Acidity: 6.9 grams/liter

Residual Sugar: 2.0 grams/liter

pH Level: 3.28



Tasting Notes:

Bright yellow in the glass, with hints of green at the core. This wine is punchy and aromatic on the nose showing notes of lemon, passion fruit and honey dew melon. Refreshingly lively on the palate, you will discover a core of rich citrus, stone fruit and a mouth-watering minerality. Drinks wonderfully for 2-3 years from vintage.

Aging: 2-3 months bottle aging follows before release

Winemaking:

Gently machine harvested from late-March to mid-April during the cooler night and morning hours. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with natural yeasts for 72 hours. Fermentation temperature ranges from 50-55 degrees to preserve the natural acidity of Sauvignon Blanc, as well as the delicate aromatic compounds. 99% of the wine remains for 3 months on the fine lees in tank, to develop texture and complexity. 1% of the final blend spends the same 3 months in 500L French oak barrels, adding further dimension.

Food Pairing:

Pairs with all seafood dishes, salads, goat cheese, and spicy Thai or Indian Food.

Accolades:

2016 Wine & Spirits - 90 pts