

SACRED HILL



Sauvage

SAUVIGNON BLANC 2007



WINEMAKERS NOTE

Lifted citrus, quince, lime and lemongrass aromas with nutty nuances. Very tight and structured palate, with fine citrus and mineral characters, taut acidity and superb length. The aftertaste is dried herbs, dried pineapple, chalky minerality and hints of oyster shell.

Winemaker | Tony Bish

VINTAGE SUMMARY

Hawkes Bay enjoyed a good summer with plenty of hot weather and relatively low levels of rainfall. This meant that in the approach to harvest fruit quality was maximized as the ripening processes began.

VINIFICATION

Hand picked bunches from very low yielding vines were whole bunch pressed to French oak barrels. Natural fermentation with indigenous yeasts, followed by 10 months ageing in barrel.

TECHNICAL DATA

REGION	Hawkes Bay	VARIETY	Sauvignon Blanc
APPEARANCE	Pale lemon straw	STYLE	Dry aromatic white
SERVE	Ambient	CELLARING	5+ years
RS	<1 g/L	ALCOHOL	14%
PH	3	TA	5.2 g/L

