

# COAL PIT

CENTRAL OTAGO

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## COAL PIT | SAUVIGNON BLANC | 2019

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REGION	Gibbston, Central Otago
VOLUME	Approx. 517 cases   4,653 litres
VINEYARD	Original Coal Pit vineyard plantings, 25 year old vines dating back to 1994 on Scott-Henry trellis, low cropping, hand harvested.
TREATMENT	100% Sauvignon Blanc, cool fermentation in stainless steel tank
TECHNICAL	Alcohol 12.0%,   TA 7.2 g/L   pH 2.98   RS 1.1 g/L (Dry)
HARVEST DATES	3rd May 2019
BOTTLING DATE	26 <sup>th</sup> July 2019
PACKAGING	Branded screwcap, 12 bottle cases

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## TASTING NOTES

The 2019 growing season produced some exceptional fruit but was a roller coaster ride! Although warm overall, it started with frosts in early Spring and even a blanketing of snow for Gibbston in November. March and April provided a long steady ripening period, with some late frosts towards the tail end of harvest.

Grown on our single vineyard, the 25 year old vines successfully carried the crop to ripeness through valuable hang time at the end of the season, which once again occurred without rain or disease pressure. A portion of the grapes were foot stomped in a traditional manner to further increase complexity through skin contact, and 20% of the blend was fermented with wild (indigenous) yeast.

This tank fermented style of Sauvignon Blanc demonstrates great purity of fruit and opens with a vibrant nose of lemongrass, passionfruit and citrus. Intense minerality typical of the Coal Pit vineyard lingers on the palate, drawing out the length, and finishes with flavoursome guava, fennel seed and lime.

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## ROSIE'S MATCH

Everything from seafood to spicy dishes, and best of all good company.



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