



WRIGHTS

FAMILY WINEGROWERS SINCE 1931

Natural Wine Co Organic Sauvignon Blanc Gisborne

At Wrights Vineyard & Winery we work from the grassroots to produce hand crafted boutique wines in an ethical and environmentally friendly way. Our grapes and wines are certified organic and grown using biodynamic techniques. In the winery additives are kept to a minimum, to show case the vintage, wines and terroir of the vineyard.

Geoff Wright owner, winegrower is NZ's 3rd generation winemaker of Croatian descent. With family winemaking commencing in the 1920's, Kumeu, Auckland. The Wrights in Gisborne have five young boys, whom love getting their hands dirty in the vineyards.

Wrights own and manage their own vineyards and winery and make their wines on site at 1093 Wharerata Road, Manutuke.

Vintage Conditions

The Sauvignon Blanc was harvested from our Terrace Vineyard, Ormond Valley. The budburst during spring was quite inconsistent throughout the Sauvignon Blanc for several reasons. This allowed the bunches to have a slight variation of ripeness within the canopy of up to two brix,

The summer had lovely intensity of heat and cool nights. Our Sauvignon Blanc still shines with the typical herbaceous flavours. Harvest Method: *Hand Picked*, Harvest Dates: *From 12th March* Brix: 18 - 20

Winemaking

The grapes were harvested over a week, with the wine destemmed and crushed then pressed. Over the years we have learnt to harvest the grapes early to enhance the typical Sauvignon Blanc flavours we expect.

Close attention was given to the wine prior fermentation, as to ensure the juice was very clean prior to fermentation. We monitored flavours and wine fermentation, with several rackings during fermentation. Minimal lees contact, to encourage freshness and fruit flavours, no fining agents were used in this wine.

Tasting Notes

Colour: *Straw Hue* Aroma: *Gooseberry, Tropical Fruits*
Palate: *Light and fresh, tropical fruit flavours.* Serve: *Chilled*
Food Match: *White Meats, Seafood*
Alcohol: *12.5 %* Acidity: *TA 6.3 ph 3.49*
Residual Sugar: *10.9 grams per litre*

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