

Sauvignon Blanc 2017

AMISFIELD



GROWING SEASON

An unsettled growing season with rain during our December flowering and blasts of wintery conditions during a weak summer. Sugar ripening was slow, but flavour development and acidity balance were excellent and hence guided us through harvesting decisions.

VINEYARD

Despite the challenging vintage conditions, grapes were successfully harvested over a two-week period according to their flavour and aromatic profile, using a combination of hand and machine harvesting.

WINEMAKING

Individual parcels of fruit were destemmed and fermented separately at cool temperatures in stainless steel tanks, using various combinations of selected yeasts. Two parcels of later-harvested fruit was whole bunch pressed to barrel for wild fermentation.

TASTING NOTES

Ripe tropical fruit characters and complex aromatics of citrus. Pink grapefruit and passionfruit dominate the palate with a defined mineral finish.

Harvest Composition

Brix 20.2-22.9
pH 3.1-3.4
Titratable Acidity 8.2-9.8g/L

Wine Composition

Residual Sugar 1.4g/L
Titratable Acidity 7.4g/L
Alcohol 12.5%

Vine Age

12+ years (planted 1999-2005)

Clone

MS UCD 1

CENTRAL OTAGO