

## LIME ROCK



## WINES

# LIME ROCK SAUVIGNON BLANC 2020

## *Coquina*

Our 2020 Coquina Sauvignon Blanc was carefully handpicked on April 1<sup>st</sup> by our special Covid 'lockdown staff'. Just eight fabulous people; three bubbles of two, and two more people! The weather was stunning and we had plenty of space in the vineyard to spread ourselves.

Coquina (*kokena*) 'soft limestone of broken shells', formed around 3 million years ago, is the base of the soil on our steep Central Hawke's Bay hills.

Our low yielding Sauvignon Blanc is grown mainly on own roots on 5 different blocks over our undulating hills, which vary in their altitude, north facing aspect, depths of soil and exposure to the elements. We share a similar homoclimate to Marlborough but our wines have been compared to the Sauvignon from the Loire Valley.

This Sauvignon Blanc is a blend crafted from a number of batches. Each lot was processed to build character, depth and texture into this wine.

### **Winemaking**

The whole bunches were pressed, juice was settled and racked. The juice was fermented in different parcels as follows:

- Juice in seasoned French 225lt barrels, Wild/un-inoculated. Gross lees & stirred weekly.
- Grapes were destemmed by hand and lightly crushed into a small stainless steel tank. Plunging the berries during ferment released some delicious flavours as the skins broke; some whole berries were left uncrushed through the ferment, leading to some carbonic maceration, which adds lift and aromatics. The berries were gently pressed at the end of ferment and aged in seasoned oak.
- Stainless steel, to allow the lively fruit characters to shine.

On all batches, after primary ferment had finished, we stirred the gross lees on a weekly basis.

**Bottled:** 1<sup>st</sup> December, 2020  
**Analyses:** Alcohol 14.0%    pH 3.15    TA 7.0g/l    Residual Sugar 4.0g/l

### **Tasting notes**

**2020 Lime Rock Coquina Sauvignon Blanc** An array of classic Sauvignon Blanc tones combined with the Lime Rock salty alpine freshness lead into a well-structured palate. Complexity, texture and length are stars in this beautiful Sauvignon Blanc from the Central Hawke's Bay limestone.

This complex wine had a variety of treatments including wild ferment in aged oak barrels, with lees stirring weekly and aged for 3 months. A parcel was destemmed by hand and lightly crushed and plunged during ferment, with some uncrushed berries providing some carbonic maceration adding to the aromatics. This was gently pressed off and aged in seasoned oak, with weekly stirring of the lees. A further parcel was fermented in stainless steel tank to provide a lively fruit character. Vine yields were low from 2 cane vines carrying only 3kg per vine and hand-picked.

This wine has been described as '*Complex, vibrant and engaging, the bouquet shows aromas of fresh apple, dill and lime zest with a touch of almond on the nose. The palate is focused and linear, and shows excellent mid palate weight, brilliantly structured by racy acidity. A wonderful food partner, it is long and mouth-watering on the finish.*'

*'A sauvignon that bursts with wildflowers, lemongrass, soft jalapeno and creamy, slightly toasty notes, an edge of elderflower and lime zest. Every sip is a journey into how divine Sauvignon Blanc can be when skill and imagination are applied to exceptional quality fruit. Love it!'*

Wine Writer Yvonne Lorkin, 5 stars