

SMOKE STACK

SAUVIGNON BLANC



TASTING NOTES

This wine is a classic Marlborough blend showing fresh citrus aromas with hints of lemonwood and crushed nettle. The palate expresses supple fruit weight, dried herb and citrus zest finishing long and balances.

WINEMAKING NOTES

This Marlborough Sauvignon Blanc is sourced from seven vineyards in the mid to lower regions of Marlborough's Wairau Valley.

The fruit was harvested and gently pressed then the juice clarified by flotation so yeast could be added within six hours of harvest to retain as much flavour and aroma as possible.

Fermentation using a range of aromatic and texture enhancing yeasts and took approximately three weeks at 12 to 16°C.

Tasting of the individual batches for blending began in July with completion in early September. From there the wine was stabilised and filtered in preparation for bottling.

WINEMAKING DATA

Harvested: 22nd March to 8th April

Brix at harvest: 20.9 to 22.3

TA at harvest: 8.73 to 12.2 g/L

pH at harvest: 3.06 to 3.39

Aging: Best within 2 years

Alcohol: 12%

TA in wine: 7.17 g/L

pH in wine: 3.27

Winemaker: Andrew Blake