



## Huia Sauvignon Blanc 2011

**Harvested:** 7<sup>th</sup> April to 14<sup>th</sup> April

**Residual Sugar:** 2.8g/l

**TA:** 7.8g/l

**pH:** 3.05

**Alcohol:** 13%

### **Background:**

The Sauvignon Blanc 2011 is our first fully certified organic grown and made wine. It was harvested from the two Estate vineyards Home and Winsome. The Home vineyard soil is river-run made up of sandy silts and stones which retain heat overnight. The grapes from this vineyard display ripe tropical flavours. The Winsome vineyard is clay based mixed with black sand. The nights are colder but the days are hotter giving more herbaceous, red bell pepper and mineral flavours to the grapes. Harvest commenced at Winsome on the 7th April and finished up at Huia on the 14th April. There was excellent depth of flavour and structure across all blocks. The grapes were very clean and ripe. The majority of grapes were harvested in the cold early hours of the morning to retain fruit intensity and freshness.

### **Winemaking:**

The grapes were pressed with the different vineyards being kept in separate vessels. A portion was fermented with indigenous yeasts in neutral French oak barrels to add further richness and complexity to the palate of the wine. Wine yeasts were used on 85% of the juice to maintain vivacious fruit aromatics and flavour of this variety.

### **Tasting Note:**

This wine shows a good aromatic intensity with bright herbaceous and floral notes, gooseberry and lime. It is layered with flavours ranging from guava, melon, gooseberry and lime zest. This uplifting Sauvignon shows an excellent length and depth on the palate.

### **Food Matches:**

Huia Sauvignon Blanc is delicious with: fresh oysters, prawns, scallops, mussels cooked in Sauvignon Blanc, marinated fish with dill, goat, sheep and feta cheeses.

