



WAIPARA SPRINGS

WAIPARA SPRINGS SAUVIGNON BLANC 2011

Variety:	Sauvignon Blanc (100%)
Brix:	20.2 – 22.1 Bx
Fermentation:	100% Stainless Steel
Alcohol:	13.8%
Titratible Acidity:	7.7g/L
pH:	3.3
Residual Sugar:	3.5g/L
Latitude:	42.9 degrees South
Altitude:	60-70 metres above sea level
Aspect:	Gentle sloping, north facing valley floor
Soil type:	Silt and clay loam over decomposed limestone

CELLAR NOTES

Traditional Kiwi techniques of vinification were used to make this wine. SO₂ was used in the vineyard when harvesting to retain as much varietal character as possible as well as soft pressing of the grapes. The clarified juice was then racked and fermented using cultured yeast specific to Sauvignon Blanc. After fermentation SO₂ was added, the wine was then fined, filtered and then bottled soon after.

TASTING NOTES

This elegant expression of Sauvignon Blanc exhibits fresh aromas of passionfruit and limes. The palate is focused, vibrant and balanced with a crisp minerality derived from our limestone rich soils. This is a wine with great concentration and structure.

Food Match: Enjoy this vibrant fruitful wine as an aperitif or matched with fresh seafood or your favourite chicken dish.

AWARDS

Pure Bronze Medal, 2011 Air New Zealand Wine Awards

