

# Sauvignon Blanc 2016

AMISFIELD



CENTRAL OTAGO

## GROWING SEASON

Prior to harvest, 2016 was looking to be one of the driest vintages on record, but unstable weather during harvest brought challenging frosts and intermittent rain events, followed by damp warm conditions.

## 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 selections of yeasts. Two parcels of later-harvested fruit was whole bunch pressed to barrel for wild fermentation.

## TASTING NOTES

Uniquely Central Otago. Lively aromatics with fresh vibrant passionfruit and pink grapefruit notes, underpinned by refined minerality.

## Harvest Composition

Brix 21.0-22.9

pH 3.07-3.35

Titratable Acidity 7-8g/L

## Wine Composition

Residual Sugar 1.4g/L

Titratable Acidity 7.4g/L

Alcohol 12.5%

## Vine Age

+11-16 years

## Clone

MS UCD 1