



HAY MAKER

South Island Sauvignon Blanc 2017



Category:	WINE		
Style:	WHITE WINE		
Variety:	SAUVIGNON BLANC		
Vintage:	2017		
Volume:	750ml		
Vineyard:	The fruit for this wine was sourced from carefully selected vineyards predominantly in the Wairau Valley, Marlborough along with a portion from the Waipara Valley in North Canterbury.		
Vinification:	After harvesting, the grapes are transported to the winery and gently crushed and pressed. To protect from oxidation, they are kept cool. After cold settling, each batch is cool fermented in stainless steel using a variety of cultured yeasts. The cool fermentation lasts approximately two weeks and the wine is chilled and racked off yeast lees shortly after. After the completion of fermentation the wines are blended then carefully balanced and prepared for bottling.		
Appearance:	Pale lemon/lime.		
Bouquet:	Ripe lemon citrus with lifted herbaceous notes of snow pea and white peach.		
Palate:	The palate is fresh with citrus and tropical fruit flavours followed by a crisp, mouth-watering finish.		
Technical Analysis:			
Alcohol:	12.50%	pH:	3.5
Residual Sugar:	6.8	Packaging:	6 x 750ml
Titrateable Acidity:	6.64	Hancocks Product:	13919