

# ROCKBURN

## Central Otago Sauvignon Blanc 2016



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	SAUVIGNON BLANC
<b>Region:</b>	CENTRAL OTAGO
<b>Vintage:</b>	2016
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Parkburn and Gibbston Valley Back Road
<b>Vinification:</b>	Harvest date: 7th April in Parkburn, 8th 9th of May in Gibbston. Chasing enhanced texture, our entire Parkburn Vineyard component (13%) was wild-fermented in French barrels lending a weighty mouthfeel and broader structure.the Gibbston juice done in stainless steel. All fermented sans soufre. Full MLF, Parkburn again wild and not sulphured until blending in December.
<b>Bouquet:</b>	Our 2016 Sauvignon Blanc displays a complex, curious nose of fresh gooseberry, dill,green apples and flint.
<b>Palate:</b>	A dry palate of white-fleshed nectarine and crisp apple supported by creamy oak.
<b>Cellaring:</b>	5 years

### Technical Analysis:

<b>Alcohol:</b>	12.00%	<b>pH:</b>	3.15
<b>Residual Sugar:</b>	1g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	9.5g/L	<b>Hancocks Product:</b>	15294