

AKARUA

Central Otago Sauvignon Blanc 2018



Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	CENTRAL OTAGO
Vintage:	2018
Volume:	750ml
Vineyard:	100% Tait Vineyard Region: Central Otago Sub-Region: Pisa
Vinification:	Handpicked and whole bunch pressed. A mix of natural and inoculated ferments, with 80% fermented in stainless steel and 20% fermented in neutral barrels. Extended yeast lees contact to increase complexity and richness.
Appearance:	Bright and clear with a pale golden hue.
Bouquet:	Green pepper, basil, and tarragon mix with tropical fruit aromas.
Palate:	Rich with layers of lime, green apple, passionfruit and guava. A fine acidity leads to a lingering mineral finish with a hint of nutmeg.
Cellaring:	1-5 years
Food Match:	CHICKEN/SEAFOOD

Technical Analysis:

Alcohol:	12.00%	pH:	3.06
Residual Sugar:	3.9	Packaging:	1 x 750ml
Titrateable Acidity:	8.2	Hancocks Product:	16104