

AKARUA

Central Otago Organic Sauvignon Blanc 2019



Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	CENTRAL OTAGO
Vintage:	2019
Volume:	750ml
Vineyard:	De Bettencor (100%) Vines: own rootstocks, certified organic Aspect: flat and level river terrace created by glacial activity Row orientation: north/south Soil: fine silt loam over schist based alluvial gravels Vine age: 26 years Trellis system pruning: VSP, spur
Vinification:	Handpicked and whole bunch pressed. A mix of natural and inoculated ferments, with 75% fermented in stainless steel and 25% fermented in neutral barrels. Extended yeast lees contact to increase complexity and texture.
Appearance:	Golden, straw colour.
Bouquet:	Savoury nose of lime, beeswax, snowpea and smoky minerals.
Palate:	Palate adds grassiness, lemon citrus notes and honeyed texture from lees ageing. Fine, salty-mineral finish
Cellaring:	Up to 7 years
Food Match:	SEAFOOD

Technical Analysis:

Alcohol:	11.50%	pH:	2.91
Residual Sugar:	5.0 g/l	Packaging:	1 x 750ml
Titrateable Acidity:	7.9	Hancocks Product:	16115