

esk valley.

HAWKES BAY SAUVIGNON BLANC 2021

VINEYARD

This wine is produced from fruit grown on gravel river terraces formed by the Ngaruroro River. The vineyards situated at Ohiti and Mangatahi are blessed with warm daytime temperatures coupled with cool night time temperatures, ideal for the production of elegant, intensely flavoured Sauvignon Blanc. Yields are carefully managed and intensive viticultural practices are undertaken to maximise quality.

WINEMAKING

The individual vineyard parcels were harvested at peak ripeness and transported to the winery for immediate processing to capture the freshness of the fruit. After pressing, the juice was settled bright and fermentation conducted at cool temperatures in both stainless steel tanks and french oak barrels. Post-fermentation the wines were left on their yeast lees with regular stirring to gain further richness and body before blending and bottling in late August 2021.

WINEMAKER'S COMMENT

This is a very aromatic and intensely flavoured wine true to its Hawkes Bay origins. Its flavours are a mix of ripe tropical fruits, citrus and cooler notes of mint and fresh herbs. It is an elegant and full-flavoured style with a crisp dry finish which provides freshness and length to the palate.

FOOD MATCHES:

A perfect match for seafood, goats cheese and many Asian inspired dishes.

IDEAL DRINKING

2021- 2025

TECHNICAL DETAILS

Varieties: 100% Sauvignon Blanc

Alcohol: 12.5%

pH: 3.32

Total Acidity: 7.39 g/L

Residual Sugar: 3.6 g/L



Suitable for Vegan diets
Contains sulphites. Suitable for gluten free diets.
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