

## **2018 Hartley's Block Sauvignon Blanc**

**Origin** – Sourced from selected vineyards in the Waihopai Valley

### **Variety or Blend**

100% Sauvignon Blanc

### **Winemaking**

Selected parcels from within the Waihopai Valley were harvested at optimum ripeness and pressed into stainless steel tanks. Clean juice was racked and inoculated with selected strains of yeast that accentuate the tropical aromas of Sauvignon Blanc. The juice was fermented to almost dryness while retaining the vibrant acidity synonymous with Marlborough Sauvignon Blanc.

### **Analysis**

Alcohol – 13.2%  
PH – 3.32  
Titratable Acidity – 7.27g/l  
Residual Sugar – 3.8g/l

### **Tasting Note**

Tropical aromas of gooseberry and guava with underlying layers of citrus pith create a punchy expression on the nose. The palate is abundantly weighty with a stonefruit expression leading to a salivating dryness and length which stems from the vibrant Waihopai acidity.

### **Food Matching**

This bright, vibrant Sauvignon Blanc pairs wonderfully with seafood and salads. Try our Hartleys Block Sauvignon Blanc with freshly caught kingfish ceviche accompanied with a caprese salad.

### **Cellaring potential**

2-4 years