



*Celmisia semicordata
Alpine Daisy*

AKARUA

CENTRAL OTAGO



Sauvignon Blanc 2018 Central Otago

VARIETY

100% Sauvignon Blanc

REGION

Region: Central Otago
Sub-Region: Pisa

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: 25 years
Trellis system & pruning: VSP, spur

VINTAGE

Growing conditions: An exceptionally warm, dry spring and early summer gave us unusually high early season growth. This extraordinary heat brought the whole growing season forward culminating in our earliest Sauvignon Blanc harvest on March 8th. Late summer brought us record high rainfall with relatively cool daytime temperatures. These cooler temperatures kept disease pressure in check and the fruit delivered to the winery by the vineyard crew was in excellent condition.

Grower Degree Days: 1,283 GDD
Rainfall: 426 ml Oct-April growing season
Cropping: Average 7.5 T/HA

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.

TASTING NOTE

Highly floral with citrus blossoms, particularly mandarin flower; and talc, a little gooseberry and guava. The palate is juicy, slightly earthy with a mineral, wet stone note; the acidity is structured and linear, with great energy and drive. A very pretty and lively sauvignon blanc.

Winemakers Notes:

“The warmer vintage experienced in 2018 had its most dramatic effect on the ripening period of the Sauvignon Blanc, resulting in it being harvested a full 9 weeks earlier than 2017! The Pisa subregion still displayed excellent acid retention and I think this is evident in the final wine. The flavours and structure are complex here – these 25 year old vines are the oldest certified organic vines in Central Otago.”

CELLARING

1 - 5 years

TECHNICAL ANALYSIS

Vineyard Manager • Mark Naismith
Winemaker • Andrew Keenleyside
Brix at Harvest • 21-22
Date of Harvest • 8th March 2018
Alcohol • 12%
Residual Sugar • 2.17 g/l
PH • 2.97
Bottle • October 2018
Titratable Acidity • 7.5

92 points

Cameron Douglas MS Feb 2019

“Distinctive bouquet with aromas of sweet herb and citrus, apple and core of minerality. A whisper of dried herb and minerality. Fruity on the palate with a core of red apple, white peach and citrus flavours. The minerality and sweet herb returns. Plenty of acidity, a decent length and finish. Drink now and through 2021.”