

M A I M A I

HAWKES BAY NEW ZEALAND



Sauvignon Blanc 2015

Region	Hawkes Bay
Sub Region	Meeanee
Style	Dry
Vintage	2015

Vineyard

The fruit for this Sauvignon Blanc is all estate grown in Brookfields Road site in Meeanee. The maritime influence of this site allows for a slow and complete ripening and retention of the acid structure that is vital for great Sauvignon Blanc. These vines are 22 years old and are in perfect balance with their *terrior* allowing us minimal interference in the vineyard to correct yields. This wine is an excellent expression of the site and area where the grapes grow.

We manage the yields to a low level by good site management and use three different clones in this blend.

All of our sites are accredited to our Sustainable Management program and we work hard to ensure that the natural resources available to us are preserved for future generations.

Winery

After harvest the fruit is destemmed and crushed and fermentation is carried out in stainless steel tanks under temperature controlled conditions to ensure the fresh aromas are retained. A period of aging in tanks always benefits Sauvignon Blanc from Hawkes Bay and the wine evolves under inert gas blanket for about 10 months prior to bottling.

Color

Very pale straw with light green tinges

Aroma

Lovely lifted nose with hints of musk and Peach skin. Perfumed and hints of confectionary also come through finishing with hints of dried herbs.

Palate

Dried herbs with stone-fruit and apricot peel fill the mouth. Good bright acid gives this wine it's structure that lingers. Hints of bubblegum and lemon curd leaves the mouth feel clean and wanting more with dried herbs.

Technical

Harvest Date	March 2015
Bottling Date	June 2016
Alc	12.5
Residual Sugar	2 gm/l
Packaging	Screwcap

