

N/V





Brilliant pale straw-yellow colour with slight green hues. The nose is fresh with softly full aromas of white and green stonefruits, piquant fresh herbs, some gooseberry notes and subtle complexing mouthwatering minerally lees elements. This is elegantly presented and has good intensity. Dry to taste and medium-bodied, the palate has a rich and succulent core of green stonefruits and gooseberries with fresh herb notes and subtle flinty, minerally lees detail. The palate sweetness is balanced by fine, fresh acidity and the flavours flow along with an elegantly concentrated core with very good linearity and thirst-quenching crispness to a long, lingering finish of stonefruits, herbs and minerals. This is an elegantly rich and succulent Sauvignon Blanc with green stonefruit, herb and mouthwatering mineral flavours and a finely concentrated core with crisp acidity. Serve with Pacific Rim fare and Mediterranean dishes over the next 2+ years. 100% UCD1 clone fruit from estate vineyards, hand-picked and WBP, fermented in stainless-steel, a portion by indigenous yeasts to 13.0% alc., the wine aged 2-3 months on lees. Certified BioGro organic.

About Raymond Chan Wine Reviews

Raymond Chan is a highly respected wine advisor in the New Zealand wine scene with nearly four decades of wine experience, including judging, retailing and writing. He lives in Wellington, New Zealand with his partner Sue Davies, a wine distributor, who has over two and a half decades of wine industry experience.