



WAIPARA SPRINGS

WAIPARA SPRINGS SAUVIGNON BLANC 2016

Variety: Sauvignon Blanc (100%)
Brix: 21.0 to 22.5 Brix
Fermentation: 100% Stainless Steel/10% barrel fermentation
Alcohol: 12%
Titratible Acidity: 6.4 g/L
pH: 3.05
Residual Sugar: >1g/L

Latitude: 42.9 degrees South
Altitude: 60-70 metres above sea level
Aspect: Gentle sloping, north facing valley floor
Soil type: Silt and clay loam over decomposed limestone

FERMENTATION NOTES

Fruit was machine harvested from our 24-year-old Sauvignon Blanc vines and from our younger Church Road block. Upon arrival at winery, pressed to tanks to settle overnight, clear juice racked to 3 large 500L French oak barrels and stainless steel tanks. Fermented with a range of yeasts. Blended at the end of Winter and bottled after a few months resting on light lees, then filtration.

TASTING NOTES

This wine displays punchy herbaceous characters of nettle and passionfruit with a touch of tropical fruit on the nose. It is juicy and lively on the palate whilst still having super balance, texture and concentration coupled with chalky minerality. The perfect accompaniment to any food choice.

