



WAIPARA SPRINGS

WAIPARA SPRINGS SAUVIGNON BLANC 2017

Variety:	Sauvignon Blanc (100%)
Brix:	21.0 to 22.5 Brix
Fermentation:	100% Stainless Steel/10% barrel fermentation
Alcohol:	12%
Titratible Acidity:	6.5 g/L
pH:	3.05
Residual Sugar:	5 g/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 27-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 is a lively wine with aromatics of lime and citrus with a hint of nettle and undertones of crushed kiwifruit. The palate is expressive of the clay and limestone soils in the vineyard. It has refreshingly fruity acidity showing great intensity, texture and minerality with a lingering crisp finish

