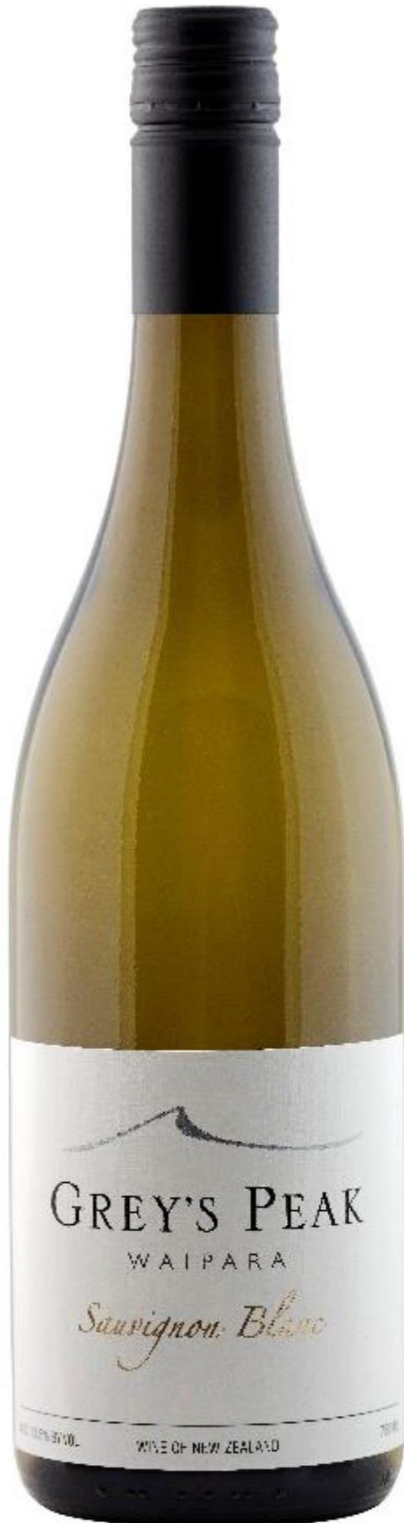


GREY'S PEAK BARREL FERMMENTED SAUVIGNON BLANC 2017



Clear pale lemon in colour. Opulent aromas of pineapple, tropical fruits, lemon balm and fresh cut herbs. Expect a generous and textural mouthfeel from the barrel ferment, minerality, juicy acidity and soft phenolics on the back palate.

VITICULTURIST'S NOTES

The 2017 growing season followed on from a 12 months drought in North Canterbury. The spring was warm, windy and frost free. Excellent conditions over flowering led to even fruit set and a good number of bunches. Just before vintage was ready to begin two tropical cyclones spun down from the north and created very wet, warm conditions for a period of weeks. Unlike 2014, once the cyclones passed the weather dried up and harvest was able to continue unimpeded by rain.

Picking Date: 11 to 28 April 2017
Brix: 22.2 | **T.A:** 8.30 | **pH:** 3.37

WINEMAKER'S NOTES

We picked our Sauvignon Blanc in four lots in the second half of April. We settled three of the picks in tank before racking to oak barrels, while the fourth pick from Block 13 was transferred to oak barrels without settling. All barrels fermented with wild yeast in seasoned barrels before maturation on full yeast lees for 7 months prior to blending and estate bottling without fining.

TA: 7.97g/L | **pH:** 3.35 | **Alcohol:** 13.5% |