



WAIPARA
SPRINGS

SAUVIGNON BLANC
2020

VARIETY	2020 Sauvignon Blanc (100%)
BRIX	21.0 to 22.5 Brix
FERMENTATION	100% Stainless Steel
ALCOHOL	13.5%
TITRATABLE ACIDITY	6.8 g/L
PH	3.16
RESIDUAL SUGAR	4.9 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

Waipara Springs is a boutique Family owned and operated Estate, situated on the limestone rich soils in the heart of the Waipara Valley in North Canterbury, New Zealand.

FERMENTATION NOTES

Fruit was machine harvested from mature internationally acclaimed Waipara Valley Sauvignon Blanc vines. Upon arrival at winery, pressed to tanks to settle overnight, clear juice racked to 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 Sauvignon Blanc is splendidly fruited and fragrant on the nose showing nectarine, green rockmelon, kiwifruit and lemon zest aromas, leading to a powerfully expressed palate that's succulent and lingering. The wine delivers excellent fruit purity and persistency, making it immensely appealing. At its best: now to 2023.



WINE • DINE • RELAX



WAIPARA
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