



Alc: 13.5% | TA: 6g/l | pH: 3.14 | RS 3.3g/l



Huia Sauvignon Blanc 2024

Vineyard / Vintage

Early season poor flowering resulted in loose grape bunches which helped minimize disease risk. Drought-like conditions during summer and the lead up to harvest resulted in a smaller yield with spectacular fruit quality. Our grapes were sourced from vines located predominantly in the Lower Wairau and Waihopai Valleys.

Winemaking

The fruit was both machine and hand harvest before being gently pressed and cold settled. The juice was then fermented using pied de cuve in stainless steel and a small portion in neutral oak puncheons. The long slow ferment was finished off with organic yeast before being bottled.

Senses

Sight: Bright lemon.

Smell: Cape gooseberry. Passionflower, Lemon curd. Croissant. River stone.

Taste: Granny smith apple. Grapefruit zest. Yellow flowers. Grilled lime. Yellow pepper. Fresh cashew. Long textured finish.

Suitable for vegans.

