



Hunky Dory Sauvignon Blanc 2024

Organic Sauvignon Blanc grapes

RS: 3.32 g/l / Alc: 13.5% / TA: 6.7 g/l / pH: 3.26

The grapes were both machine and hand harvest before being gently pressed and cold settled.

Racked, clear juice was then fermented in a mix of stainless steel, old puncheons and barriques.

Indigenous yeast from the Huia Home Block created our pied de cuve, which was then used alongside organic yeast to start ferment.

Senses

Sight: Bright golden lemon.

Smell: Grapefruit zest. Pie crust. Honeydew melon. Toasted hazelnuts. Guava. Passionfruit. Green pepper. Tarragon.

Taste: Grilled grapefruit. Sea spray. Key lime pie. Cantaloupe. Guava. Mango. Cut grass. Gooseberry. Zesty acidity.

Suitable for vegans.

