

‘GRACE’ SAUVIGNON BLANC 2025

HAWKE’S BAY VINEYARD

An enticing aroma of lime lemongrass grapefruit, citrus blossom and jasmine, white flesh nectarine, green rock melon, and hints of lime zest.

The palate is refreshing and precise with lime and lemon curd, fresh lychee and guava subtle oak and a crisp acidity give the wine structure and length, the palate finishes with a crisp lemon zest lift.

VITICULTURE \

Grapes for the Paritua Grace were sourced from our Paritua Vineyard blocks of Sauvignon Blanc. The vines were leaf plucked and bunch thinned to achieve optimum fruit quality and harvested separately by hand.

WINEMAKING \

Trays with whole bunches are placed in the winery cool room for overnight chilling. Pressing takes place the next day in our basket press. The juice is taken straight to barrel for fermentation. The wines are lees stirred after fermentation weekly for 3 months.

The total time in barrel is 6 months. with 20% New Oak

BEST DRINKING \

Drink now but this barrel fermented Sauvignon Blanc will continue to develop to 2033

BLEND \

Sauvignon Blanc 100%

ALCOHOL \

Alcohol 12.% alc

FOOD MATCH \

Crayfish

Roast Chicken

Goats Cheese

