

Ataahua
WAIPARA



Ataahua Sauvignon Blanc

ATAAHUA 2021 SAUVIGNON BLANC

ALCOHOL: 13.2%
PH: 3.16
HARVEST DATE:
EARLY APRIL 2021
RESIDUAL SUGAR:
<2 G/L
DRY WHITE

Grown on the clay loams of the upper Waipara Valley floor, this Sauvignon Blanc was machine harvested with modern, gentle technology. The long autumn of warm days and cool nights allowed for the development of ripe flavours, while retaining a mouth-watering freshness. The season was slightly warmer than the previous season so the fruit was harvested a little earlier.

After the grapes were harvested, de-stemming followed, then a long, slow press. The juice was settled, racked and a cool fermentation in stainless steel followed. This has allowed the wine to retain the fresh typical varietal aromas of ripe gooseberry, with hints of lemon zest and a fresh slightly tropical lift. These

flavours continue into the palate, forming a delicious wine with a pleasingly dry finish, and a perfect balance of ripe fruit and tangy acidity.

TASTING NOTES

This Sauvignon will develop in the bottle for several years but is perfect now with a wide range of foods - think freshly cooked seafood, asparagus and many vegetarian dishes. As with all our white wines, serve this wine lightly chilled.