

Sauvignon Blanc 2024

AMISFIELD



Growing Season

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

Vineyard

The majority of our Sauvignon Blanc vines are planted in the shallow sandy loam soils on the gently sloping top terrace above the winery, with a small portion growing on the more fertile flats below.

Winemaking

The grapes were harvested over a one month period according to their flavour and aromatic profile using a combination of hand and machine harvesting. Individual parcels of fruit were destemmed and fermented separately at cool temperatures in stainless steel tanks, using selected yeasts. A small component was barrel fermented and blended in for texture.

Tasting Notes

Showcasing our characteristic nuanced lime peel, jasmine and honeysuckle before transitioning into sweet red pepper freshness and passionfruit on the palette. Crushed rock minerality encases this wine - a testament to the environment it is grown in.

Harvest Composition

Brix 22.50 - 23.10
pH 3.02
Titrateable Acidity 9.20 g/L

Wine Composition

Residual Sugar 4.80g/L
Titrateable Acidity 8.40 g/L
Alcohol 13.50%

Vine Age

19 - 25 years (planted 1999-2005)

Clone

MS UCD 1

BioGro 5591
SWNZ Winery ID 1301



CENTRAL OTAGO

