

GRACE SAUVIGNON BLANC 2024

HAWKE'S BAY VINEYARD

An enticing aroma of passionfruit, citrus blossom, honeysuckle, lime, and green rock melon, with hints of quince and vanilla pod.

The palate is refreshing showing passion fruit, lemon, lime flavours and subtle oak. There is a linear influence of mineral notes and crisp acidity which give the wine structure and length. It is an elegant and well-structured wine.

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 10 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 13% alc

FOOD MATCH \

Crayfish

Roast Chicken

Goats Cheese

