

100% organic Sauvignon Blanc grapes

RS: 2.6 g/l / Alc: 13.1% / TA: 6.7 g/l / pH: 3.07

A blend from two vineyards, Huia home block and Churton providing well-draining alluvial soils, sandy silts and river stones ensure sun heat warms the soil for tropical flavours.

The grapes were gently pressed and naturally settled.

A portion was fermented and matured in neutral French oak barrels.

A mix of wild yeasts and organic yeast completed the fermentation.

This wine was not fined before bottling.



Senses

Huia Sauvignon Blanc 2023

Sight: Pale straw with a green tinge

Smell: Cantaloupe, tropical fruits, passionfruit, key

lime pie, honeysuckle flowers.

Taste: Granny Smith apple. Gooseberry. Pie crust and

hazelnuts.

Texture: Rich with raw acidity. Evolving length.

Food Matches:

Anything from the raw bar.

Rockmelon, halloumi and prosciutto salad.

Grilled cheese toasted sandwich.

