

RS: 4 g/l / Alc: 13.5% The vineyard is well The majority of grae arly hours of grae arly hours of the majority of grae arly hours of the majority of grae arly hours of gra

100% organic Sauvignon Blanc grapes

RS: 4 g/l / Alc: 13.5% / TA: 7.8 g/l / pH: 3.00

The vineyard is well draining alluvial river-run soils.

The majority of grapes were harvested in the cold early hours of the morning to retain fruit intensity.

The grapes were gently pressed and the juice settled.

Approximately sixty five percent portion of juice was fermented and matured in neutral French oak.

Wild yeast endemic to the Huia winery were used with non-GMO organic yeast used where inoculation required.

This wine was not fined before bottling.



Senses

Sight: Golden green.

Smell: Tropical fruits, lemon blossom and elderflower.

Taste: Mineral, lime zest, and melon with

excellent length.

Food Matches:

Anything from the raw bar.

White fish slider with mayo and pickle.

Melon, prosciutto and halloumi salad.

