



SEVENTEEN VALLEY SAUVIGNON BLANC 2015

WINEMAKERS NOTES:

The grapes from which this wine was made were grown in Mount Riley's Cromarty Vineyard in the Southern Valley sub region, which has older soils of clay and glacial outwash. The Sauvignon Blanc grown on this site is characterized by fruit of excellent concentration and length of flavour and a riper fruit profile.

Grapes were hand-picked and whole bunch pressed to gently extract juice. The juice was then fermented in seasoned French oak using indigenous yeast from Mount Riley's vineyard and winery. Lees stirring was carried out post fermentation to build weight, texture and complexity. The wine stayed on lees for 8 months post fermentation with no sulphur added until just prior to bottling.

TASTING NOTES:

<i>Colour</i>	Pale straw.
<i>Bouquet</i>	Dried herb, citrus fruits along with flinty notes and a toasty mealy backbone.
<i>Palate</i>	A wine of intensity and concentration. Complex fruit characters interwoven with spice, florals and cornmeal with tight acidity balancing fruit sweetness.
<i>Drink</i>	Drinking well now and up to 2021. Great as an aperitif or with seafood, white meats, salads and Asian cuisine.

