



## MOUNT RILEY 'THE CAPTAIN'S MISTRESS' LATE HARVEST SAUVIGNON BLANC 2017

### WINEMAKERS NOTES:

A fantastic growing season with warm mid-summer temperatures enabled perfect flavor development for this opulent wine. Late season heavy dews created enough moisture for the development of noble rot while the warm clear days allowed the fruit to dehydrate effortlessly.

The fruit was hand harvested in mid-May, de-stemmed, crushed and fermented at cool temperatures for several weeks. The ferments were monitored carefully to achieve a perfect balance between the sugar and acid to make this wine deliciously moreish.

### TASTING NOTES:

- Colour*      Soft gold
- Bouquet*     Stone fruits, honeysuckle and fig with underlying notes of apricots and beeswax
- Palate*       Flavours of stone fruits on the palate, rich, weighty and opulent but balanced with a fine thread of acidity.
- Drink*        Drinking well now; this wine can be enjoyed until 2025. Great matched with freshly cut fruit and a selection of your favourite soft rind cheeses.

### TECHNICAL INFORMATION

Grape Variety: 100% Sauvignon Blanc

Origin: Marlborough, NZ

Alcohol: 10%

RS: 165 g/L

TA: 7 g/L

