



SHELTER BAY ESTATE

TASTING NOTES & TECHNICAL SPECIFICATIONS

SHELTER BAY ESTATE 'STICH' SAUVIGNON BLANC 2018

Stich Sauvignon Blanc is named in recognition of John 'Stich' Stichbury, founder of our estate. The character of this wine typically reflects its origin and season, being distinctly aromatic, intensely flavored and finishing with refreshingly crisp acidity.



WINEMAKER: Matt Patterson- Green

VITICULTURIST: Geoff Woollcombe

TASTING NOTES: The nose is very dominate with ethereal florals, ripe stone fruits and fresh zesty citrus. This follows through to the pallet with the same fresh citrus and flavors of ripe white stone fruit, with an underlying lees driven textural backbone and a pure mineral concentration. A perfectly balanced and crunchy acidity gives the wine lift, presence and poise.

VINEYARDS: Fruit was sourced from our 3 estate vineyards on the Central Wairau Plain and in the Waihopai sub regions.

WEATHER: Like 2017, Vintage 2018 was truly a mixed bag. Early in the season we had settled and very warm weather however later in the season there were challenges with several rain events and periods of cool weather. Judicious use of leaf plucking, and canopy management pre-vintage allowed us to dry out and successfully ripen the fruit after these events. As a result we generally picked physiologically ripe fruit that was at a slightly lower Brix level resulting in soft elegant wines showing ripe succulent flavours

HARVEST: In total 14 separate vineyard blocks of Sauvignon Blanc were harvested from the 3 Estate vineyards over a 4-week period starting the last week of March. The heavy bouts of rain that occurred meant we picked most of our fruit during calm spells in early April and as a result have a slightly more aromatic lift to the 2018 wines.

VINIFICATION: All blocks were harvested in the early hours of the morning to reduce field heat and enhance flavour. Individually pressed to tank the batches were settled for 72 hours before racking the clear juice off for ferment.

Juice was warmed and then inoculated using only the best cultured yeast strains to enhance and complement the pure fruit character of our vineyard sites. Average fermentation lasted 3 weeks at mid to low temperatures to maximize aroma and flavour. Post fermentation the young wines were aged on light lees for up to 5 months prior to being blended and prepared for bottling Mid October 2018

WINE ANALYSIS:

Alcohol	12.4%	pH 3.31
TA	7.4 g/L	RS 2.8 g/L