



SHELTER BAY ESTATE

SHELTER BAY ESTATE SAUVIGNON BLANC 2019

WINEMAKER | Matt Patterson- Green

VITICULTURIST | Geoff Woollcombe

TASTING NOTE | The nose is very dominate with lifted florals, ripe white stone fruits and zesty citrus. This follows through to the pallet with the same fresh citrus and flavors of ripe 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 | Vintage 2019 was one of the best in recent years. Warm weather leading up to and including Christmas meant we had fruit that was in advance of the long-term average. Leading further into summer we started to see areas with water stress and judicious use of the irrigation allowed us to get fruit to the point of picking in excellent condition. As a result we generally picked physiologically ripe fruit that was at a slightly higher Brix level resulting in soft elegant wines showing ripe succulent flavours

HARVEST | In total 11 separate vineyard blocks of Sauvignon Blanc were harvested from the 3 Estate vineyards over a 4-week period starting the last week of March. With perfect weather over April we were able to pick and choose when we wanted to harvest with the resulting fruit being in excellent condition.

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 2011.

WINE ANALYSIS | **Alcohol** 13.0% | **pH** 3.3₀ | **TA** 5.9 g/L | **RS** 3.6 g/L