

WAIMAUNGA

WINDBLOWN CLAYS

SINGLE VINEYARD SAUVIGNON BLANC

Fresh citrus notes on the nose with a hint of honeysuckle. The palate is very crisp and vibrant, lemon and lime zest flavours are balanced with a lingering minerality topped by a gooseberry bite on the finish..

TECHNICAL

TERROIR

Broadbridge and Wither Clays

CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

8.5 t/ha

VINE AGE

15 - 20 years old vines

ALCOHOL

13.5%

AGEING POTENTIAL

5 - 10 years from vintage

RAINFALL

539 mm vs *LTA 619 mm*

SUNSHINE HOURS

2203 hours vs *LTA 2520 hours*

PAIRING SUGGESTION

Freshly caught oysters and a lemon reduction, or with a creamy Brie and fresh bread.

TERROIR & VITICULTURE

Named after the **ancient glaciation** period that formed this exceptional terroir, **Waimaunga** offers the purest expression of Sauvignon Blanc from the clay soils.

Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) - resulting in concentrated berries. **Dry farming** and **organic practices** also allows us to ensure **natural vine balance** is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir and showing more **minerality** from the stone soils.

WINEMAKING

Once received in the winery, gentle pressing straight to tank allows us to retain the aromatic freshness of the wine. Fermentation occurs in **85% stainless steel**; while the remaining **15% is wild fermented** in older French oak barrels and Austrian oak demi-muids (600L). The wine is then aged on **fine yeast lees** for 8 months with **lees stirring**, which enables us to obtain a round Sauvignon Blanc with body and mouthfeel. A further 6 months of tank and barrel ageing is employed to ensure **wine balance** is attained before bottling.

