

BEACH HOUSE NOBLE SAUVIGNON BLANC 2016

SILVER MEDAL – HAWKE'S BAY A&P SHOW 2017

Variety:	Sauvignon Blanc
Vineyard:	Warrington Estate Vineyard
Area:	Twyford
Vintage:	2016
Alcohol:	12.0%
PH:	3.62
Total Acidity:	7.5 g/l
Residual Sugar:	126.5 g/l

Hand-picked on the 17th of May 2016 at a mouth-watering 35 brix, the botrytis laden fruit was then brought back to the winery and foot stomped in bins. Once adequately stomped the juice was left to macerate with the skins overnight to extract as much yummy flavours and sticky goodness as possible. The following morning the juice and skins were placed into the press for a lengthy 6 hour press cycle. The juice was then left to cool at around zero degrees for 10 days to give us lovely bright clean juice for fermentation. A long cool ferment has allowed the wine to retain all the lovely aromatics that only super ripe Sauvignon Blanc can convey.

Passionfruit, ripe rock melon and fig aromas leap out of the glass. The wine is sweet and luscious across the palate with a fresh and vibrant finish. We believe our 2016 Noble Sauvignon Blanc has lovely balance without becoming too cloying or viscous. A lively acidity helps the wine retain a lovely freshness. Enjoy chilled with plenty of blue cheese and quince jelly... Yum!

W: www.beachhouse.co.nz
E: chris@beachhouse.co.nz
P: (06) 8794127

