



Saving Grace

2018 SAUVIGNON BLANC

*It's a riot of life here, if you look. Native jasmine hosting nature's pest controllers. Bees bumbling drunk on nectar. Leaf pluckers in the shape of sheep. Mycorrhizae making magic. It's our **Saving Grace**, for sure.*



Growing

This block of Sauvignon Blanc at our Mound Vineyard has been managed organically for over 5 years. The vines have struck a balance with their surroundings which shows in the fruit and the wine.

Mound Vineyard, Waipara Valley, North Canterbury.

Winemaking

The hand harvested fruit was gently pressed then fermented in a range of seasoned barrels. 20% of the fruit was fermented on skins in an open top fermenter to impart complexity and texture to this wine.

Alc 13.5% / pH 3.35 / TA 7

Tasting

A savoury nose sets this wine apart. Dried herbs and mineral characters intrigue the palate, opening doors to layers of texture and density.

Our Saving Grace

This is not your typical Sauvignon Blanc—but why would we make that? This wine was grown in Waipara, and it has its own typicity. It's richness and texture makes it a thinkers wine—something to mull over and provoke conversation, just how we like it.