

GREENSTONE POINT

2014 Sauvignon Blanc

VITICULTURE

The Greenstone Point 2014 Sauvignon Blanc was produced from grapes grown in Marlborough and the Waipara Valley.

The extended growing season of warm, fine days and cool nights ensured the fruit was harvested in wonderful condition mid April, 2014.

WINEMAKING

Following harvest the fruit was gently pressed, settled and racked to fermentation. The juice was then cool fermented for 21 days and left on yeast lees contact for a further two months prior to blending, light fining, filtering and bottling.

TASTING NOTES

The Greenstone Point 2014 Sauvignon Blanc shows rich gooseberry and tropical fruit aromas with an edge of complexity. The palate is lively and refreshing with a long, lingering finish.

A wine to be enjoyed on most occasions over the next 2-3 years.

Analysis at Bottling: 3.35 pH
 6.5 g/l Total Acid
 12 % Alcohol
 2.0 g/l Residual Sugar

