



BIG BUNCH

SAUVIGNON BLANC HAWKE'S BAY 2019

VINEYARD

The combination of Hawke's Bay soils and climate make it a wonderful place to grow Sauvignon Blanc. From cooler sites in Hawke's Bay chosen for their ability to retain natural acidity in combination with fruit intensity.

WINERY

Gently pressed immediately on arriving at the winery, juice was cool settled overnight before being racked to tank where it was fermented at around 14 degrees. Cool enough to retain fruit intensity, but warm enough to encourage palate texture and a rounded mouthfeel.

Following ferment, the wine was gently stirred on yeast lees for a few weeks. It was then blended and Prepared for bottling in early spring

TASTE

Gooseberry, guava, fresh citrus and herbaceous aromas lead into a palate with a juicy flavour profile. Crisp and clean with a lingering finish.

Alc: 12.5%

Std drinks: 7.4 standard drinks.

Allergens: Contains sulphites. Traditional fining using milk products, traces may remain.



BIG BUNCH
WINE COMPANY

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