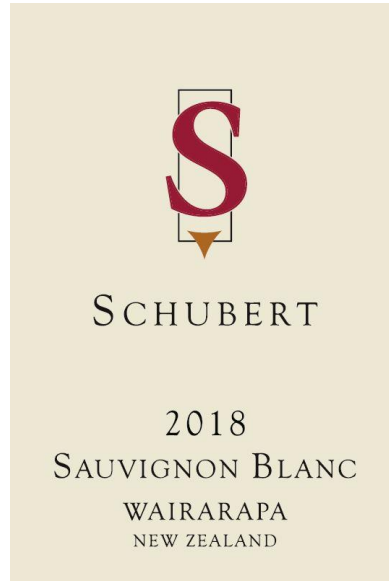




SCHUBERT



2018 Sauvignon Blanc

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: A friendly frost-free spring and a warm, dry, early summer lead to a hot January and February.

DATE OF HARVEST: 18th - 30th March 2018

HARVEST & VINIFICATION: 100% de-stemmed and maceration on skins. Fermentation in different tanks and partly in French oak barriques under influences of various yeasts. Racking by gravity to keep maximum freshness of fermentation-CO₂.

DATE OF BOTTLING: 11th October 2018

ALC: 13.0% VOL

TASTING NOTES: A fine bouquet of early season pineapple, honey dew melon alongside lime blossoms with an undertone of fresh cut herbs and lifted mineral notes.

A smooth entrance of lingering limes and citrus entwined with fresh pineapple supported by a fine mineral finish and balanced acidity.

The perfect Bluff oyster and seafood wine.

DRINKING TEMPERATURE: 5 - 8°C

CELLARING: now to 5 years



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