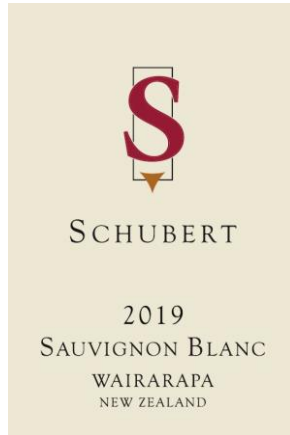




SCHUBERT



2019 Sauvignon Blanc

ORIGIN: Wairarapa

CLIMATIC CONDITIONS: Spring frosts and wet flowering conditions resulted in reduced yields. By January the soil dried out and vintage conditions became very favourable.

DATE OF HARVEST: 24th – 04th April 2019

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: 29th November 2019

ALC: 13.0% VOL

TASTING NOTES: A fine bouquet of lime blossom, honey dew melon and tropical fruit 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 notes, balanced acidity and a smooth finish. The perfect Bluff oyster and seafood wine.

DRINKING TEMPERATURE: 5 - 8°C

CELLARING: now to 5 years



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