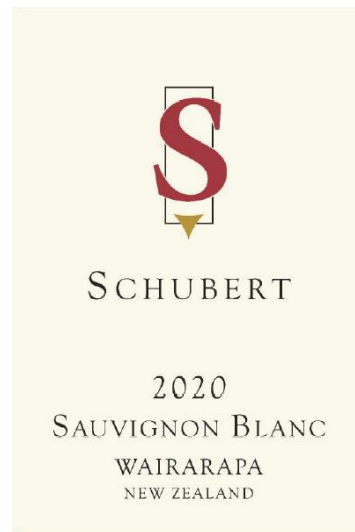




SCHUBERT

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## 2020 Sauvignon Blanc

**ORIGIN:** Wairarapa

**CLIMATIC CONDITIONS:** A cool spring was followed by warm flowering conditions, resulting in healthy yields, combined with beautiful summer weather, with some rain at the start of April.

**DATE OF HARVEST:** 24<sup>th</sup> March – 06<sup>th</sup> April 2020

**HARVEST & VINIFICATION:** 100% de-stemmed and maceration on skins. Fermentation in stainless steel tanks and partly in oak barriques.

**DATE OF BOTTLING:** 3<sup>rd</sup> December 2020

**ALC:** 12.5% VOL

**TASTING NOTES:** A fine bouquet of early season pineapple, grapefruit, orange blossom and fine flinty mineral notes. Fresh ripe fruit entrance with hints of white peaches, orange peel and a touch of fresh herbs, with a long lingering finish, balanced acidity, and underlying spice. This is the perfect match to mouth-watering New Zealand bluff oysters.

**DRINKING TEMPERATURE:** 5-8 °C

**CELLARING:** now to 5 years

