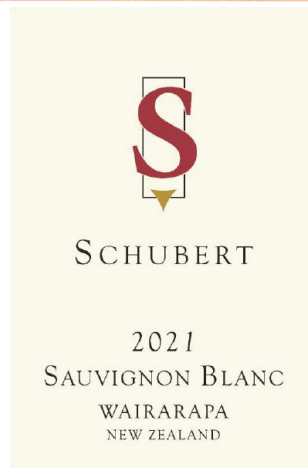




SCHUBERT



## 2021 Sauvignon Blanc

**ORIGIN:** Wairarapa

**CLIMATIC CONDITIONS** Spring frosts and less than ideal flowering conditions led to poor fruit set. A dry and not too hot summer brought favourable ripening conditions.

**DATE OF HARVEST:** 24<sup>th</sup> March – 07<sup>th</sup> April 2021

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

**DATE OF BOTTLING:** 22<sup>nd</sup> February 2022

**ALC:** 12.5% VOL

**TASTING NOTES:** An expressive bouquet of citrus and tropical fruit accompanied by flinty mineral notes. The invigorating entrance of lime and grapefruit is underlined with a touch of fresh cut herbs, a vibrant, well-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

