

COTTIER Sauvignon Blanc 2016

This Sauvignon Blanc again is the result of excellent climatic conditions – perfect rainfall, plenty of sunshine and cool nights. The fruit was harvested and processed immediately – pressed to tank and fermented slowly in cool conditions. . Pale straw in colour, with an overall tropical bouquet, this 2016 vintage represents the terroir of our region at it's best! This wine is truly representative of our Gladstone region (more particularly, Dakins Road) and remains true to the traditional characteristics of Sauvignon Blanc produced in the Gladstone, Wairarapa region.

Tasting Notes:-

A hint of acid on the palate, this wine has crisp, bracing freshness, cool herbaceous fruit flavours, along with gooseberry and passionfruit notes. Good depth and gentle textured, drying finish. Serve with antipasto and shellfish.

Analysis:-

Region -	Dakins Road, Gladstone, Wairarapa
Brix at Harvest -	23%
Alcohol -	13%
Titrateable Acidity -	6.9g/l
pH -	3.3
Residual Sugar -	1.8g/l

Cellaring:-

Excellent for drinking now and will maintain it's quality for up to five years.