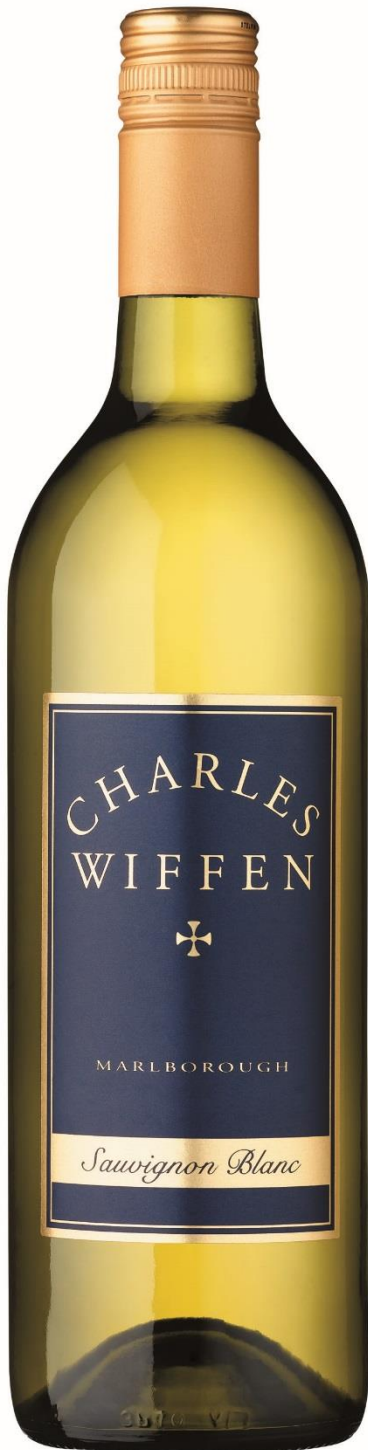


Charles Wiffen Sauvignon Blanc 2018



WINEMAKING NOTES

The Charles Wiffen Sauvignon Blanc is produced from the Wiffen's "Flipper" Block. The block is two caned pruned in the Vertical Shoot Positioning trellising. The block is carefully managed to achieve crop loads of 11 tonnes per hectare, achieving fruit with great concentration and texture.

Machined harvested in the cool of the morning, gently destemmed and pressed, to get the very best juice. Post clarification the juice is chilled and transported to the winery in Auckland. The juice is cool-fermented in stainless steel tanks with selected yeasts.

WINE ANALYSIS

Brix 21.8

Alcohol 12.5%

pH 3.03

Total Acidity 7.2g/L

RS 3.5g/L

TASTING NOTES

This wine exhibits fresh and lifted aromas of gooseberries, ripe tropical fruits, lime and capsicums, revealing passionfruit and mineral nuanaces in the glass. The palate is crisp and refreshing.