



TECHNICAL SHEET

Fincher & Co. Wairau Valley

Sauvignon Blanc, 2019



Variety/Varieties

100% Sauvignon Blanc

Grapegrowers

Wilde Vineyards Ltd

Harvest Dates

Mid April

Vineyard Sites

80% Kerseley Esatate,
20% Alice Mills

Climate

Maritime - cool climate

Soil

Alluvial free draining - silt loam

Vine Management

VSP

Serving Temp

6°-8°C

Alcohol

13.5%

pH

3.2

Total Acidity

7.5 g/l

Cellaring Potential

3+ years

Wine Making

Machine harvested, cool tank fermentation - 3 weeks and then left to relax for 3 weeks - a light racking and then prepped for bottling in August.

Food Pairing

Asian-style seafood dishes - oysters, scallops, crab, clams, lobster, prawns. Thai green chicken curry or a Thai-style chicken salad. Grilled fish especially squid or swordfish. Dishes with herbs and greens - salmon with dill, for instance, but great with recipes that contain basil, coriander, rocket and especially mint.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

An aromatic, yet delicate Sauvignon Blanc with elegant aromas of melon and guava topped off by bright gooseberry notes.

Palate

Soft acidity and a chalky mid palate lead through to a long, rounded finish.