



TECHNICAL SHEET

Fincher & Co. Awatere Valley

Sauvignon Blanc, 2020



Variety/Varieties

Sauvignon Blanc

Grapegrowers

Wilde Vineyards Ltd

Harvest Dates

Mid April

Vineyard Sites

Little Oasis - Geoff Van Asch

Climate

Maritime - cool climate

Soil

Alluvial free draining - silt loam

Vine Management

VSP

Serving Temp

8 °C

Cellaring Potential

3+ years

Alcohol

12.5%

Residual Sugar

3.9 g/l

pH

3.04

Total Acidity

8.1 g/l

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.

Palate

A superb example of Awatere Sauvignon. The Awatere Valley is a bit cooler than the rest of Marlborough so less overt tropical fruit, instead a more European note, tight, elegant and fresh.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

White peach, gooseberry, citrus, mineral & sherbet.

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.