



## TECHNICAL SHEET

# Fincher & Co. Wairau Valley

## Sauvignon Blanc, 2020



### Variety/Varieties

100% Sauvignon Blanc

### Grapegrowers

Wilde Vineyards Ltd

### Harvest Dates

Mid April

### Vineyard Sites

83% Kersey Esate,  
17% Ashmore Vineyards

### Climate

Maritime - cool climate

### Soil

Alluvial free draining - silt loam

### Vine Management

VSP

### Serving Temp

6°-8°C

### Cellaring Potential

3+ years

### Alcohol

12%

### Residual Sugar

3.9 g/l

### pH

3.11

### Total Acidity

7.3 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.

### 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 guava, white peach and lemongrass.

### Palate

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