



## TECHNICAL SHEET

# Fincher & Co. The Dividing Line

Sauvignon Blanc, 2018

### Variety/Varieties

Sauvignon Blanc

### Grapegrowers

Wilde Vineyards Ltd

### Harvest Dates

Mid April

### Vineyard Sites

Alice Mills - Owen Glover

### Climate

Maritime - cool climate

### Soil

Alluvial free draining - silt loam

### Vine Management

VSP

### Serving Temp

8 °C

### Cellaring Potential

3+ years

### Alcohol

13%

### Residual Sugar

0 g/l

### pH

3.3

### Total Acidity

7.4 g/l

### Wine Making

Hand picked, straight to barrel feral ferment and left until November - then a blend selection is taken place and prepped for bottling in February.

### Palate

The extended time on natural lees give the wine an unexpected texture as well as a deliciously nutty character. A full bodied style of Sauvignon Blanc with a dried herbal edge, vibrant acidity and a long, persistent finish.

### Colour/Appearance

Pale Lemon

### Aroma/Bouquet

The wine shows quite dramatic funk and citrus notes with underlying exotic fruits and floral tones.

### Food Pairing

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. Salads with goats cheese and feta, asparagus, avocado or grilled red peppers, fresh tomato salads or salads with fennel, mango or papaya.

Fincher & Co.

the  
dividing  
line 2018

Alice Mills Vineyard, Rapaura, Marlborough  
Hand Picked Sauvignon Blanc