

te Pā

Noble Sauvignon Blanc



The grapes for this wine come from 100% Redwood Hills, Awatere Valley. The fruit came in at 36 Brix, was soaked overnight and then gently pressed to tank. After cold-settling, the juice was racked to both tank and old French oak barrels, where it was inoculated with a sauterne isolate yeast, adapted to high sugars. The ferment was long and slow, and after 6 weeks the wine had reached a perfect balance between sugar, acid and alcohol. The fermentation was stopped with hard cooling, and the wine was left on lees for an additional 3 months.

Grape varieties : Sauvignon Blanc

Alcohol : 10%

Residual Sugar : 150 g/L

Tasting notes :

With its golden yellow color, the Noble Sauvignon Blanc features luscious aromas of honeycomb, tropical fruits, and pineapple. On the palate, notes of caramel, melon, nectarine, fig, and citrus stand out. A wine with lovely balance, lingering flavor and acidity. A rich and viscous dessert wine.

