

Chard Farm
CENTRAL OTAGO

Swiftburn Sauvignon Blanc 2014

winemakers comments:

Our Central Otago grown Sauvignon Blanc is made to display classic Sauvignon herbaceousness, a touch of tropical fruit and a textural structure we only see in Central Otago Sauvignon Blanc. It is something a little different. The wine is full and textural in the mouth and has long lasting flavour. Hand picked and whole bunch pressed this is a small batch wine. Wild yeast fermentation, extended lees contact, and a small portion fermented in barrel gives the wine the texture and length we are looking for.

wine description:

The bouquet is lively, showing zesty limes and fresh herbs with ripe passionfruit notes. The lime flavours shine brightly on the palate and are nicely balanced with textural acid and herbal tones on the finish.

harvest: 08.04.14

Brix: 23.4

pH: 3.20

TA: 7.95g/L

in bottle:

pH: 3.10

TA: 6.6g/L

Alc: 13.8%



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