

Chard Farm
CENTRAL OTAGO

Swiftburn Sauvignon Blanc 2018

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. Handpicked 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:

Opens with an enticingly fresh bouquet of ripe citrus, passionfruit and aromatic herbs, the palate has excellent fruit weight and drive with punchy flavours of gooseberry, passionfruit and a squeeze of lemon.

harvest: 14.03.18

Brix: 23.3
pH: 3.08
TA: 8.8g/L

in bottle:

pH: 3.01
TA: 7.0g/L
Alc: 14%

