



Brightwater
VINEYARDS

Nelson Sauvignon Blanc



TASTING NOTES

Pale straw colour.

“Intense aromas of gooseberry and citrus introduce this fresh, aromatic, full-bodied wine. The palate is well balanced with concentrated gooseberry and passionfruit, fine minerality and a long lingering summer grass finish.”

WINEMAKING

The grapes for this wine were grown on the stony loam soils of the Hope Plains. Cool nights, combined with New Zealand’s highest sunshine hours, provided us with the ultimate growing conditions needed to make great Sauvignon Blanc.

The Sauvignon Blanc vines on our home vineyard were cropped very lightly and hence contribute wonderful concentration and structure to the wine. Meanwhile the Sauvignon grapes grown on our nearby Sturkenboom and Chisnall vineyards provide exciting arrays of intense aromas and flavours. Each block was harvested individually at its optimum level of ripeness.

In the winery the grapes were handled very gently and underwent cool fermentations in stainless steel tanks using selected yeast strains. Each component was then held separately and matured for six weeks on yeast lees to allow the fruit characters to fully integrate. Then, after careful blending trials, selected tanks were combined to make the Brightwater Vineyards Sauvignon Blanc.

No fining agents used, suitable for Vegans.

5 Stars (93 points) – Sam Kim, Wine Orbit

4 Stars (17.5 points) – Raymond Chan, Wine Writer

Bronze medal – Air NZ Wine Awards, November 2017

