



Stables Reserve Sauvignon Blanc 2019



STABLES

A breed apart

Stables Reserve offers a sense of history with its name taken from the original Stables where it all started in the heart of the Hawke's Bay. Gentle in style, the Stables range evokes life's simple pleasures – warmth, hospitality and conversation.

GROWING SEASON AND WINEMAKING

The growing season started cooler than average but was followed by a very warm and dry January. February cooled bringing perfect ripening conditions followed by a dry March allowing fruit to be harvested in optimum condition.

Grapes sourced from a portion of the vineyard known to produce fruit with exceptional ripeness and flavour were gently pressed.

Only the free run juice and lightly pressed portions were used.

The must is inoculated with specific yeast strains and fermented at low temperatures to retain elegant aromatic varietal character.

Fermentation was halted to create a fruit-driven textural wine.

COLOUR

Light yellow with green/gold hues.

NOSE

Fresh and vibrant with aromas of citrus and passionfruit.

PALATE

Mouth filling with tropical notes of passionfruit and melon, crisp acidity and a long finish.

FOOD SUGGESTION

Scallops, salmon, prawns in a creamy sauce, or seafood chowder.

TECHNICAL NOTES

Region **Hawke's Bay**

Winemaker **James Ostergren**

TA **5.5 g/l**

RS **5.4 g/l**

pH **3.3**

Alc/Vol **13 %**

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