



ROD McDONALD WINES

QUARTER ACRE

SAUVIGNON BLANC

HAWKE'S BAY 2015

VINEYARD

These grapes were grown at our Maraekakaho Vineyard. Autumn 2015 was warm and settled which means an extended hang time, and excellent flavour development. Vine yield was kept below 2.0kg per vine to maximize balance, flavour and intensity.

WINERY

Hand harvested in late March, then whole bunch pressed. The juice was then wild fermented on full solids in seasoned puncheons, barriques and tank, then aged on lees for 6 months. We have gained extra richness and flavour complexity as a result. Blended in October and bottled in November 2015.

TASTE

The wine has character, richness and complexity to burn. It's dry with a crisp acidity and has a mineral chalkiness to it when first poured. Given a few minutes in the glass, the irrepressible Hawke's Bay fruit intensity jumps out of the glass and you're left in no doubt, lime juice, fennel and passionfruit.... Sauvignon Blanc.

Alc: 13.5%

Std drinks: 8.0 standard drinks

Allergens: Contains sulphites. Traditional fining using milk and fish products, traces may remain.



Rod McDonald, Proprietor & Winemaker

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