



ROD McDONALD WINES

# Te Awanga

ESTATE

## SAUVIGNON BLANC HAWKE'S BAY 2015

### VINEYARD

A hot summer with cool nights meant the cooling maritime climate was really useful in developing the kind of intensity we like to see in our Sauvignon Blanc. Expert canopy management, including shoot thinning and leaf plucking, has ensured vine health, ideal vineyard flavours and clean, ripe fruit. The fruit was harvested in the early morning to ensure it arrived at the winery in pristine condition.

### WINERY

Simple winemaking and attention to detail is what's needed to make great Sauvignon Blanc. Fruit was gently pressed, the juice cool settled and racked clear for fermentation in tank. An extended period on yeast lees in tank has increased the richness and texture.

### TASTE

A hot summer with cool nights has produced a wine with pungent aromatics and crisp acidity. Gooseberry, lime and lemongrass aromas lead into a rich mouthfilling palate that tastes of passionfruit, lime and a lovely chalkiness. It finishes with a crisp, clean and long finish.

**Alc:** 13.0%

**Std drinks:** 7.7 standard drinks

**Allergens:** Contains Sulphites. Traditional fining using milk, traces may remain.



Rod McDonald, Proprietor & Winemaker

Rod McDonald Wines Limited. 91 Thames Street, Napier, Hawke's Bay. [www.rmwiners.co.nz](http://www.rmwiners.co.nz)