

QUARTER ACRE

2011 Sauvignon Blanc

Vineyard:

These grapes were grown at our Te Awanga Vineyard by the sea. Autumn 2011 was overall long and dry however there was some rain to dodge later in the season. These vines are around 18 years old and have seen it all. Vine yield was kept below 2.0 kg of quite small bunches per vine to maximize balance, flavour and intensity.

Winery:

We whole bunch pressed the handpicked fruit and ran the un-settled juice straight to seasoned oak puncheons. It was then fermented on full solids in order to capture as much of the inherent complexity as we could. After a wild hot ferment, the wine rested on gross yeast lees for 18 months before it was filtered and bottled.

Taste:

The wine has character, richness and complexity to burn. It's bone dry with a crisp acidity and has a old worldiness to it when first poured. Given a few minutes in the glass, the irrepressible Hawkes Bay fruit intensity jumps out of the glass and you're left in no doubt, Sauvignon Blanc.

Alc: 12.5%

Approx. Standard Drinks: 7.5

Allergens: Milk Products



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