

Conquest

2014 Sauvignon Blanc

Variety:	Sauvignon Blanc
Region:	Marlborough, New Zealand
Alc/Vol:	12.5%
Winemaker:	John Harris
Colour:	Medium Straw with bright green hues.
Bouquet:	Fruit salad flavours including ripe gooseberry, passionfruit, fresh citrus and lime with exotic herbaceous aromas.
Palate:	Layer upon layer of ripe juicy flavours. The wine finishes crisp, clean and has a wonderful touch of acidity, although the finish is smooth and delicious.
Winemaking:	Fruit was sourced from selected vineyard blocks in Marlborough, New Zealand. The grapes were de-stemmed and transferred to the tank press where the free run juice was separated, and the remaining fruit lightly pressed. The juice was then allowed to cold settle to a clear state then racked into stainless steel fermenters. The juice was then inoculated with selected yeasts to add the required complexity. The ferment period was 14 days while the wine was kept between 11-14 degrees. After a short period of yeast contact, the wine was racked for final blending before being bottled to capture all the tropical fruit flavours.
Cellaring Potential:	Drinking beautifully now, but will reward further cellaring to develop more complexity over the medium term.

