



# DOMAIN ROAD *vineyard*

## Sauvignon Blanc 2020

Domain Road has two vineyards in the heart of the historic gold mining area of Bannockburn. Domain Road Vineyard covers most of a small valley on the upper terraces above the Kawarau River with Defiance Vineyard on a gently sloping, north facing site on Felton Road. The unique terroir with unusual soils and distinctive micro-climate make this old gold mining area ideal for producing premium cool climate wines.

Sauvignon Blanc vines are planted in three locations, on Templar's Hill, untouched by the 19th Century gold miners, on Doctor's Flat, where mining has exposed rich mineral clays atop an ancient lake bed and on a corner of Defiance Vineyard that has predominantly clay based soils.

### The Wine

The grapes were hand harvested between 8th April and 1st May 2020 from Domain Road and Defiance vineyards. A portion of the fruit was whole bunch pressed and the rest was de-stemmed and crushed to press. The resulting pressed juice was cold settled for two days before racking and inoculating with selected yeast. Fermentation took place in stainless steel tanks (33%) with the balance (67%) undergoing barrel fermentation in French oak barriques (one new barrel). The barrel portion was lees stirred weekly to give the wine volume, roundness and complexity.

The colour of pale straw our Sauvignon Blanc is dry in style, complex and mouth filling. Very aromatic, ripe gooseberry, feijoa, pineapple, rhubarb and passionfruit mingle alongside jasmine and freesia on the nose. Rich and concentrated on the palate, with flavours of tropical fruit, white peach and citrus. Creamy in texture, with good minerality, zesty acidity and a long grapefruit and pear finish.

Food matches: Fish and seafood.

Variety	100% Sauvignon Blanc
Appellation	Central Otago
Sub Region	Bannockburn
Vineyard	Domain Road & Defiance
Harvested at	8th April - 1st May 2020
Alcohol	13.5%
Residual Sugar	3.7g/L
pH	3.06
TA	8.92g/L