



DELEGAT

AWATERE VALLEY

Sauvignon Blanc

2012

*Passionfruit,
citrus and
tropical fruit,
with an elegant
mineral texture
and refreshing,
zesty palate.*



- ▶ The fruit was picked at a cool temperature to retain varietal character.
- ▶ The fruit was destemmed, lightly pressed, cold settled and racked to fermentation tanks.
- ▶ The juice was then inoculated with a fermentation yeast to accentuate the tropical flavours in the wine.
- ▶ The fermentation process was temperature controlled to retain the vibrancy and fruit intensity in the wine.
- ▶ The wine was then racked and underwent a period of yeast lees contact to impart texture and complexity.

WINEMAKING PHILOSOPHY

We've put everything into finding the greatest regions, and do everything possible to ensure the purity of these flavours are expressed in the wine. When it comes to winemaker influence sometimes this means we do very little at all. You don't get a second chance to create a great wine, so each step in the process

is well considered. By the time we get to 'making' the wine, the flavours have already been made. The hard work we put in is to ensure these are accentuated and complemented, using the latest research and winemaking technology available, and our years of winemaking experience.

WINE ANALYSIS

Harvest Date:
16 April – 25 April 2012

Alcohol:
13.0%

Residual Sugar:
5.80 g/L

Titrateable Acidity:
7.90 g/L

pH:
3.31