

COAL PIT

CENTRAL OTAGO

PROPRIETOR'S RESERVE | SAUVIGNON BLANC | 2019

REGION	Gibbston, Central Otago
VOLUME	Approx. 72.5 cases 652.5 litres
VINEYARD	Original Coal Pit vineyard plantings, 25 year old vines dating back to 1994 on Scott-Henry trellis, low cropping, hand harvested.
TREATMENT	Foot stomped in a traditional manner and left on skins overnight, 30% fermentation in new French oak with extended lees contact.
TECHNICAL	Alcohol 13.5%, TA 7.0 g/L pH 3.31 RS 2g/L (Dry)
HARVEST DATES	28 th May 2019
BOTTLING DATE	26 th July 2019
PACKAGING	Screwcap, 12 bottle cases

TASTING NOTES

The 2019 growing season, despite being a roller coaster ride, produced exceptional fruit. Although warm overall, it started with frosts in early Spring and even a blanketing of snow for Gibbston in November. Fortunately, March and April provided a long steady ripening period, allowing the distinctive Coal Pit fruit flavours to fully develop.

Only the second release of our premium Proprietor's Reserve, this wine is crafted from 25 year old vines on our single vineyard, with a portion fermented in new French oak with regular lees stirring.

Delicate aromas of honeysuckle, light toast and crushed basil leaf are underpinned by a creamy texture with integrated flavours of mandarin, honey dew melon, apricot and nougat. Ripe sub-tropical fruit is balanced by an intense minerality typical of the Coal Pit vineyard, drawing out the palate length of this textural and generous wine.

ROSIE'S MATCH

Pan fried snapper with burnt butter, capers and asparagus.
Ginger and feijoa crumble.

