

COAL PIT

CENTRAL OTAGO

COAL PIT | SAUVIGNON BLANC | 2020

REGION	Gibbston, Central Otago
VOLUME	Approx. 282 cases 2,538 litres
VINEYARD	Original Coal Pit vineyard plantings, 25 year old vines dating back to 1994 on Scott-Henry trellis, low cropping at 5 tonne/hectare, hand harvested.
TREATMENT	100% Sauvignon Blanc, cool fermentation in stainless steel tank
TECHNICAL	Alchol 11.0%, TA 9.6 g/L pH 3.09 RS 6.0 g/L
HARVEST DATES	8th May 2020
BOTTLING DATE	13th August 2020
PACKAGING	Branded screwcap, 12 bottle cases

TASTING NOTES

The 2020 season was relatively cool for Gibbston, but will be forever remembered as a challenging vintage due to the significant restrictions at harvest due to the Covid pandemic. Careful attention to every aspect of the viticulture paid dividends and the vines carried fruit through to ripeness, where good concentration was balanced by brisk acidity.

Grown on our single vineyard, the 25+ year old vines successfully carried the crop to ripeness through valuable hang time at the end of the season, which once again occurred without rain or disease pressure. A portion of the grapes were foot stomped in a traditional manner and held on skins overnight to further increase complexity. Twenty percent of the blend was fermented with indigenous (wild) yeast.

This tank fermented style of Sauvignon Blanc demonstrates vibrant aromas of passionfruit skin, lemon grass, and fresh herbaceous notes of mint or jalapeño. The palate shows bright acidity and great length, with ripe citrus flavours balanced by a savoury salinity that is typically seen at Coal Pit from youth through to maturity. This is likely reflective of the high concentration of schist in the soil of the Coal Pit vineyard.

An elegant varietal expression with fine fruit purity – graceful and light, reflective of both the season and very gentle handling in the winery. Enjoy with everything from seafood to spicy dishes, and best of all good company. A versatile wine with ageing potential.

ROSIE'S MATCH

Smoked Kahawai and caper paté. Charred asparagus with toasted almonds.

