

# COAL PIT

CENTRAL OTAGO

---

## PROPRIETOR'S RESERVE | SAUVIGNON BLANC | 2021

---

REGION	Gibbston, Central Otago
VOLUME	193 cases (9L)   1,737 litres
VINEYARD	Original plantings, dating back to 1994. Low cropping at 4 tonne/hectare, hand harvested. Schist based soils.
TREATMENT	15% traditional light foot stomped, with time on skins overnight, 85% whole bunch pressed prior to barrel fermentation, with partial wild ferment. 40% new French oak for 10 months.
TECHNICAL	Alcohol 13.0%,   TA 8.0 g/L   pH 3.10   RS 2.0g/L (Dry)
HARVEST DATES	28 <sup>th</sup> April 2021
BOTTLING DATE	1 <sup>st</sup> April 2022
PACKAGING	Screwcap, 6 bottle cases, artwork by Chris Heaphy

---

### TASTING NOTES

The 2021 vintage at Coal Pit was characterised by extremely high quality fruit and intense concentration. Yields were down due to a significant frost in early Spring, however the remainder of the growing season was favourable with an exceptional Autumn ripening period.

Only made in the best years, this is the third release of our premium Proprietor's Reserve. This generous and luscious wine is crafted from hand-picked fruit, grown on 25+ year old vines from our elevated single vineyard. Barrel fermentation with regular lees stirring imparts texture and palate weight, beautifully complementing the rich fruit profile.

Delicate aromas of white jasmine, orange blossom and candied lemon and lime peel are underpinned by a creamy texture and integrated flavours of white peach and nectarine. The palate shows an exotic spice note with crushed fennel seed, thyme leaf and a touch of crystalized ginger. Perfectly ripe fruit is balanced by an intense minerality typical of the Coal Pit vineyard, drawing out the length of this refined and elegant wine.

---

### ROSIE'S MATCHES

Snapper sashimi with pickled ginger

&

Cumin gouda with walnuts and fresh honeycomb

---

0800 0200 44  
sales@coalpitwine.com  
coalpitwine.com

Coal Pit Wine  
121 Coal Pit Road, Gibbston,  
Central Otago, New Zealand

