

COAL PIT

CENTRAL OTAGO

PROPRIETOR'S RESERVE | SAUVIGNON BLANC | 2023

REGION	Gibbston, Central Otago
VOLUME	399 cases (4.5L)
VINEYARD	Original Coal Pit vineyard plantings, 25+ year old vines dating back to 1994, very low cropping at 3 tonne/hectare, hand harvested. Schist based soils.
TREATMENT	100% whole bunch pressed. 100% barrel fermentation in large format French oak (48% new,) battonage post fermentation with extended lees contact for 10 months.
TECHNICAL	Alcohol 13.0%, TA 9.0 g/L pH 3.11 RS 1.8g/L Vegan Friendly, farmed and produced in an organically certified vineyard and winery. Screwcap.
HARVEST DATES	24 th April 2023
BOTTLING DATE	7 th March 2024

TASTING NOTES

Grown in a settled Central Otago season characterised by low yields and intense fruit concentration.

Crafted from hand-picked fruit, grown on 25+ year old vines at our elevated single vineyard in Gibbston. Barrel fermentation with regular lees stirring imparts texture and palate weight, beautifully complementing the exotic fruit profile.

Delicate aromas of kaffir lime leaf, lemon zest and orange blossom are in harmony with exotic notes of caraway seeds and jalapeno. The palate evokes a savoury and textural medium-bodied weight, with juicy tones of gooseberry supported by a wet stone and crushed schist vibrancy. A final lick of saline is apparent, typical of the Coal Pit vineyard and drawing out the length of this refined and elegant wine.

Succulent and dry, drink now or allow this to develop in the cellar for 2-5 years to allow a multi layered textural element to emerge.

ROSIE'S MATCH

Kingfish cerviche with pickled ginger and kaffir lime cream

LABEL NOTE

The striking Heritage Series label is the work of Chris Heaphy, famed New Zealand artist and creator of all the Coal Pit labels. Collaborations with the late Gordon Walters have featured previously in Heaphy's work, with the distinctive koru forms reflected here. These are considered traditional Māori symbols of new life and growth.

