



Heaphy

Region:
Nelson

Grapes:
Sauvignon Blanc

ABV:
13.5%

What:

Heaphy Sauvignon Blanc is a sublime expression of Nelson's flavors which are unique to this corner of NZ. Bright, affirmative Sauvignon Blanc which positively rises above New Zealand's other regional Sauvignons in terms of raciness and texture. 100% Sauvignon Blanc from vineyards in Tasman, Upper Moutere and Waimea Plains. Fruit was cold pressed to tank for fermentation, settled and racked, allowed to rest on fine lees for 8 months prior to slight filtration and bottling.

Where:

Heaphy Riesling comes from 40 year old unirrigated vines grown on Moutere clay soils, the wine is a delightful red apple and lime combo whose generous body and lifted aromatics make it a perfect match for a multitude of Pan-Asian cuisine. Harvested in late February then crushed to tank, settled and racked, then allowed to settle on fine lees for 8 months prior to bottling.

Barcode:

9421907867267

Sales Info:

750ml ,Case6 ,17.74 lb.

Palletization:

125 cases / 5 Layers



Food Pairings:

Scallops seared in butter, chilli prawn linguine, goats cheese and roast red pepper salad.

Tasting Note:

A breezy, maritime nose of seagrass and salinity with pink citrus notes greets a palate of concentrated margarita zest, green and red apple notes with a rich mouthfeel, fine lees texture and an intense finish of breadth, freshness and further telltale salinity.

