

Discovery Sauvignon Blanc 2011 Wine Notes

General			
Brand	DISCOVERY	Region	Hawkes Bay 56%, Marlborough 34%, Gisborne 10% <small>please include all regional components of the blend and their percentages</small>
Varietal	Sauvignon Blanc	Wine Maker	Alistair McIntosh
Vintage	2011	Status	Finished Blend
Varietal Blend %	Sauvignon Blanc 92%, Pinot Gris 8%		
Grapes at Maturity		Wine Analysis	
pH:	3.2av	pH:	3.23
TA:	8.5av	TA:	6.58 g/l
BRIX:	21.6av	RS:	5 g/l
		ALC:	12.5
		SO₂ free	26 mg/l
		SO₂ total	119 mg/l
		Ascorbic Acid	0 mg/l
		Volatile Acidity	0.33
Winemaking Techniques			
Crushing:	Yes		
Draining and Skin Contact:	No skin contact		
Ferment Details:	Clarified juice was fermented at cool temperature, utilizing a range of varietal specific yeasts <small>please include yeast details as they apply to what you are trying to enhance/develop in the wine rather than just the yeast names/numbers</small>		
Barrel Maturation & Malolactic:	No barrel or MLF, matured in Stainless steel tanks		
Fining & Filtration:			
Tasting Notes			
Please include as much information here as possible, after all, the winemakers have the best palates in the company and your constructive analysis is much appreciated			
Colour	Pale green		
Aroma	Lemon zest and citrus characters, lifted herbal/gooseberry, tropical and passionfruit notes		
Palate	Refreshingly crisp with good palate weight and a clean finish		