



2016 *Sur Lie Aged* Sauvignon Blanc

The fruit was exclusively grown on the Belsham Awatere Estate. Densely planted, the vine yields are minimised and the fruit is meticulously hand-tended.

2015 was a lovely and even growing season with good flavour concentration at ripeness. The fruit was hand-picked, chilled, de-stemmed and lightly pressed. The juice was fermented in a combination of stainless steel and neutral French oak barrels and allowed to age on lees for 9 months to build complexity and textural mouth-feel. After bottling, the wine was cellar-aged to develop further complexity.

Refined and elegant, the single vineyard Sauvignon Blanc has flavors of white peach, zesty lime, ripe alpine herbs, wet crushed stone, and a hint of salinity with a fine creamy texture that finishes long and lovely.

Cellared prior to release, this wine will continue to age for several years.

Enjoy with fresh seafood, oysters, egg dishes with wild mushrooms or as an aperitif with fresh goat's cheese.

Alcohol 13.0%.

