

ŌHAU GRAVELS 2015 Sauvignon Blanc

WINEMAKER

Jane Cooper

COLOUR

Pale bright gold

AROMA

Ripe white peach and limeskin with dill undertones

PALATE

The palate is vibrant, showing citrus and nectarine flavours with a luscious, sustained finish

FOOD MATCH

Pair with grilled salmon or pan-fried snapper and serve with Mediterranean-style vegetables.

TECHNICAL ANALYSIS

Alcohol 13.5% v/v
Titratable Acidity 7.9 g/L
Residual Sugar 2.4 g/L

REVIEWS

This is powerful and generous, displaying lifted aromas of white nectarine, feijoa and ripe citrus with subtle dill notes. It is concentrated and beautifully weighted on the palate, and offers loads of appealing flavours. The wine is superbly expressed and delivers excellent purity and persistency.



93 / 100 points

Sam Kim, Wine Orbit - November 2015

PURE BRONZE MEDAL

Air New Zealand Wine Awards 2015



ŌHAU WINES LIMITED

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WWW.OHAUWINES.CO.NZ



ŌHAU GRAVELS 2015 Sauvignon Blanc



Auckland

ŌHAU

- Wellington

VINE AGE
7 Years

TOTAL RAINFALL
1154 mm

PRUNING REGIME
4 cane Scott Henry and 4 cane VSP

MEAN MAX. TEMPERATURE
Summer: 26 degrees celcius
Winter: 10 degrees celcius

MEAN MIN. TEMPERATURE
Summer: 10 degrees celcius
Winter: 4 degrees celcius

BUD BREAK: 7th-9th October 2014
FLOWERING 5%: 23rd December 2014
FLOWERING 80%: 29th December 2014

2014/15 SEASONAL DATA



LABORATORY ANALYSIS

Alcohol 13.5% v/v
Titratable Acidity 7.9 g/L
Residual Sugar 2.4 g/L



VITICULTURE

Ōhau vineyard is perfect for cool climate wine production. Late, dry autumns provide cool nights ideal for the slow flavour development during the ripening of the fruit. The Sauvignon Blanc fruit was harvested between 11th - 14th April 2015.

WINEMAKING

Preserving the vibrant fruit flavours from the vineyard is at the core of our winemaking. To achieve this, a slow, cool fermentation is used. The wine was prepared for bottling in August 2015.

ŌHAU