Whitehaven

Sauvignon Blanc 2024









VINIFICATION

Our Sauvignon Blanc grapes were destemmed, but not crushed before being lightly pressed with minimal skin contact. In order to achieve a high degree of clarity, we allowed the free run juice to settle. Fermentation took place in upright stainless steel tanks at very low temperatures for up to 30 days.

 SIZE
 75cl

 VINTAGE
 2024

 ABV
 13%

GRAPE VARIETIES Sauvignon Blanc

(100%)

CLOSURE Screw cap
SKU CODE J0196124

EXPRESSION White, Aromatic and

Dry

COUNTRY New Zealand REGION Marlborough

ALLERGENS Sulphur

CLOSURE Screw cap

РН 3.34

TOTAL ACIDITY 7.4g/l Tartaric

RESIDUAL SUGAR 3.3g/l

sкu J0196124