



## HomeBlock

### 2021, Waimauku

# Waikoukou Sauvignon Blanc

On the back of the outstanding 2020 vintage, 2021 was another stunner in Auckland. A warm, dry season gave us immaculate fruit, perfectly balanced and loaded with flavour, concentration and juicy acidity.

This is Savvie but not as you may know it! We've taken the iconic NZ variety ripened on some of the oldest Sauvignon Blanc vines in the country and let it express itself. With no winemaker intervention during fermentation except for the provision of French oak barriques, the result is layers of complexity and a wild edge.

Pungent and smoky with dried sage, fresh mint and grapefruit aromas dominating the nose. The palate reveals grilled peach, roasted capsicum and cashew flavours with toasted macadamia notes from the carefully selected oak.

A thin line of pure minerality runs the length of this wine while chalky acidity delivers poise and tension to the palate. Expect more richness and texture to develop with some time in bottle.

This is the Savvie for Chardonnay drinkers.



**Wild, Unique, Punchy, Elaborate, Abundant, Pungent**



THE  
HUNTING  
LODGE

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#### Technical Notes

Bottling Date	16/02/2022
pH	3.26
TA g/L	5.7
Glucose g/L	0.9
Sub-Region	Margan, Spence & Watson Blocks from 1 Hunting Lodge Home block, Waimauku
Harvest Method	Hand-picked and sorted for optimum berry selection
Processing	Destemmed, pressed and cold-settled to clarify the juice. Some juice solids retained for fermentation complexity
Fermentation	Naturally fermented using indigenous yeasts in French oak barriques (25% New) with no winemaker intervention
Maturation	8 months ageing on lees to impart texture and richness with yeast autolysis
Awards & Accolades	Excellent Cameron Douglas, 4.5 Stars Michael Cooper



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