



Now's the time to enjoy great wine. Hay Maker's offerings are grown and crafted at our naturally blessed vineyards across New Zealand. From our Earth, to your table, Hay Maker's an easy drinking, full flavored choice, perfect with good food and great company.

## 2017 Hay Maker

### Marlborough Sauvignon Blanc

**COLOR:**

Pale lemon/lime.

**NOSE & PALATE:**

Ripe lemon citrus with lifted herbaceous notes of snow pea and white peach. The palate is fresh with citrus and tropical fruit flavours followed by a crisp, mouth-watering finish.

**COMMENTS:**

A crisp fresh Sauvignon Blanc with mouth-watering acidity.

**VINEYARD REGION:**

The fruit for this wine was sourced from carefully selected vineyards in the Wairau Valley and the Ure Valley, both sub regions of Marlborough.

**VINTAGE CONDITIONS:**

A cool Spring was followed by warm, dry conditions over summer. This climate allowed the grapes to ripen evenly and despite some rainfall over harvest, the fruit came in with generous flavors.

**WINEMAKING:**

After harvesting in the cool of the night, the grapes are transported to the winery and gently crushed and pressed. To protect from oxidation, they are kept cool. After cold settling, each batch is cool fermented in stainless steel using a variety of cultured yeasts to add complexity to the blend and to retain fresh fruit characteristics. The cool fermentation lasts approximately two weeks and the wine is chilled and racked off yeast lees shortly after. After the completion of fermentation the wines are blended then carefully balanced and prepared for bottling.

**ANALYSIS:**

Alcohol:	12.3%	pH:	3.42
Acidity (TA):	6.64	Residual Sugar	4.2g/L

**SERVE:**

Beautifully matched with fresh Blue Cod on a summer's afternoon.

**CELLARING:**

Now – 2019

