



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.

2018 Hay Maker

Marlborough Sauvignon Blanc

COLOR:

Pale lemon.

NOSE & PALATE:

Lifted notes of fresh grapefruit, guava and nettles. The palate is fresh with concentrated fruit flavors. The grapefruit and tropical notes continue on the palate while the lively acidity gives the wine its 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 Marlborough wine growing region of New Zealand.

VINTAGE CONDITIONS:

A spectacular growing season. Warm settled weather during spring set the vines up well for flowering and fruit set. Good canopy growth during ripening season in late summer led on to a slightly early harvest.

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:	12.5%	pH:	3.32
Acidity (TA):	7.42	Residual Sugar	4.5g/L

SERVE:

Beautiful match with fresh blue cod on a summer's afternoon.

CELLARING

Now – 2020

