



THE  
HUNTING  
LODGE

## HomeBlock

### 2020, Waimauku Sauvignon Blanc

2020 was a dream Vintage in Auckland. Warmer and drier than average growing conditions delivered pristine fruit, perfectly balanced and loaded with both 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 Sauv 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, tropical and citrus fruit aromas dominating the nose. The palate reveals grilled pineapple and green mango flavours with a generous helping of savoury, toasty 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**



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### Technical Notes

Bottling Date	17/02/2021
pH	3.31
TA g/L	7.2
Glucose g/L	2.0
Sub-Region	Margan, Spence & Watson Blocks from The 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 & Reviews	Gold 96 points Decanter, 5 stars Michael Cooper, 5 stars Wine Orbit, Excellent Cam Douglas



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