



2020 WAIPAPA BAY

NEW ZEALAND SAUVIGNON BLANC



TECHNICAL INFORMATION

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|----------------------|--|-----------------------|--------------------|
| Vintage | 2020 | Closure | Screwcap |
| Region | Marlborough, New Zealand | Acidity | 6.1 |
| Grape variety | 100% Sauvignon Blanc | PH | 3.27 |
| ABV | 12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass). | Residual Sugar | 4.28 g/l |
| | | Allergens | Contains sulphites |



ABOUT

Waipapa Bay is a place of stunning natural beauty - close to the vineyards where the wine is produced. A laid back surf spot beneath the snow-capped Kaikoura Mountains overlooking the Pacific Ocean - where whales are regularly spotted and which inspired the wines label. In tandem with the launch of the 2019 vintage in the USA, Waipapa Bay Wines became a proud supporter of Whale and Dolphin Conservation (WDC) as the charity's first wine industry corporate sponsor.

WINEMAKING

The vineyards are divided into blocks according to soil and aspect, and are harvested and vinified separately. Once fermentation is completed the different tanks are then assessed and carefully blended to create the four Waipapa Bay wines. Each of our wines offers consistency and authenticity through dedicated viticulture and winemaking, resulting in fresh and balanced wines that are delicious on their own and serve as exceptional accompaniments to food.

TASTING NOTES

Citrus and stone fruit flavours combine with bright acidity to make a harmonious, delicious glass of wine. Served chilled, this wine is an ideal accompaniment to fish, creamy pasta sauces and poultry dishes.