



Reviews & Accolades

GRAVESTONE SAUVIGNON BLANC SEMILLON 2016

INTERNATIONAL WINE CHALLENGE

May 2018

Gold Medal, 95 Points & Waiheke Sauvignon Semillon Trophy

Smoky minerality on the nose. Dense mid-palate with tangy, grassy citrus fruit and a touch of tropical melon. Poised, precise finish with great length.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, May 2018

4 Stars & 18 / 20 Points

Brilliant, even, lemon-hued straw-yellow colour with slight green-gold tints, pale edged. The nose is elegantly proportioned with finely packed aromas of nectarines and greengages with green stonefruits, along with soft notes of fresh and dark herbs, subtle nutty elements and lifted white florals. Mineral nuances emerge and intensify with aeration. Dry to taste and medium-bodied, the palate has a rounded but densely packed heart of fresh and lively green stonefruits along with greengages and nectarines, entwined with nutty oak nuances and floral and mineral detail. This has good presence and depth, and fine underlying lacy acidity, and the wine carries smoothly along a fine line, leading to a detailed finish. This is a moderately concentrated, oak-influenced Sauvignon-based wine with green stonefruit flavours on a smooth palate line. A blend of 70% Sauvignon Blanc, given extended skin contact, and 30% Semillon, all the fruit fully barrel-fermented to 12.5% alc., the wine aged 6 months in barrel, with approx. 10% of the wood Acacia, and half of this being new.