



Reviews & Accolades

CLAUDIA'S SAUVIGNON BLANC 2013

BOBCAMPBELL.NZ

Bob Campbell MW, Cellar Talk, August 2015

95 Points

A vineyard on bonier soils was pruned to lower yields and give greater flavour concentration. The fruit was hand-picked, whole-bunch-pressed, fermented using indigenous yeasts and aged in older barrels. There was no sulphur addition prior to fermentation to remove the punchier aromatics and build texture. The result is a rich, weighty Sauvignon Blanc with strong stone fruit flavours and plenty of toasty, savoury, nutty characters. Good food wine. Ageing: now-2019.

Food match: Snapper, Buttermilk, Wakame and Smoked Potato