

Gipsie
Jack



Gipsie Jack New Zealand Sauvignon Blanc

Vintage: 2010 Grape Variety: Sauvignon Blanc 100%
Region: Marlborough NZ 100%

Viticulture Notes

Region: Marlborough, New Zealand
Vines four canes per vine trained to vertical shoot positioned canopy.
Leaf plucked in the bunch zone to allow air movement and enhance light intensity and fruit flavour development.

Winemaking Notes

- Picked in three separate parcels over three different dates to attain a range of flavours for blending
- Whole bunch pressed, cold settled, racked off solids
- Inoculated with yeast culture, fermented for 12-14 days at cold temperature to retain aromatics
- Racked of gross lees, cold stabilised
- Membrane filtered to bottle.

Tasting Notes

An intensely expressive wine showing lifted tropical fruit characters with layers of green bean and gooseberry. The palate is clean and fresh with a mineral complexity layers of tropical fruit excellent length and a citrus finish.

Cellaring

Made for immediate drinking; it is fruit driven and bursting with freshness and vitality