

# Offshoot

## SAUVIGNON BLANC 2018

*Pétillant-Naturel*

### TASTING NOTES

The wine shows tropical and grapefruit notes on the nose. It has a vibrant, sparkling texture, with lingering citrus notes on the palate that finish clean. This is a different wine that is very refreshing when served cold and perfect to enjoy on a warm summer day.

### TECHNICAL DETAILS

Harvest Date	April 2018
Alcohol	11.2%
Total Acidity	9.7 g/l
Residual Sugar	1.11 g/l
Bottling Date	May 2018

### VINTAGE CONDITIONS

A warm spring without frosts greeted the growing season and encouraged a very quick flowering period. The summer was warm and dry up until Christmas but became very wet in the New Year. We did not need to irrigate our vines for the remainder of the season which was very unusual for Marlborough. Ripe flavours at low sugar levels allowed us to pick early compared with previous years.

### VINIFICATION

Pétillant-Naturel translates to naturally sparkling. To achieve carbonation, we bottle the wine while it is still fermenting and close the bottle with a crown seal. The yeast continues to ferment the sugars, producing carbon dioxide that becomes trapped in solution.

The wine is cloudy as there is no filtration prior to bottling, kind of like a pale ale beer. The sediment at the bottom of the bottle is the dead yeast cells that settle once the fermentation process has completed.

We used Sauvignon Blanc because it is a variety that is full of character, especially when grown in Marlborough. This Pet-Nat provides a little glimpse at the type of wine our Winemakers are used to tasting in the winery, before wines are cleaned up for bottling.



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