

## Rusty Bell Single Vineyard Sauvignon Blanc 2019

**COLOUR** | Pale straw with a hint of green.

**AROMA** | Relaxed tropical aromas of rock melon, guava, and an undercurrent of herbaceous ripe fresh meadow hay, wild currants and white blossom.

**PALATE** | Superb textural palate showing some wet river stone, citrus and stone fruits of nectarine and white peach while still harnessing the brightness and crisp acidity of granny smith apples. This adds to the textural and sensual mouthfeel supported by a crisp succulent palate that has a long dry refreshing finish.

**WINEMAKING** | 6 tonnes of fruit was handpicked from our Bells Road vineyard, then whole bunch pressed and settled over night ambiently. 20% was taken to old French barriques to relax and go through fermentation where once finished were left to gain texture and more white fruited characters through to August. They were then given a light sulphur and not looked at until blending in October. The rest of the Sauvignon Blanc was tank fermented to retain brightness where once finished left on light lees to await blending in October.

The resulting blend was approximately 20% old oak fermentation and 80% tank fermented providing a subtle take on Marlborough's most sought after variety.

Perfect with seafood and anything that promotes a slightly saline quality.  
Vegan friendly.

**CELLAR** | Enjoy now but will reward cellaring through to 2023.

Statistics	
Alcohol	13.5%
pH	3.1
Residual Sugar	2g/L
Total Acid	7g/L
Harvest Date	29th Mar 2019
Bottling Date	13th Nov 2019
Bottles Produced	4,650

