



TECHNICAL SHEET

Fincher & Co. The Dividing Line

Sauvignon Blanc, 2019



Variety/Varieties

Sauvignon Blanc

Grapegrowers

Wilde Vineyards Ltd

Harvest Dates

Mid April

Vineyard Sites

Alice Mills

Climate

Maritime - cool climate

Soil

Alluvial free draining - silt loam

Vine Management

VSP

Serving Temp

8 °C

Cellaring Potential

3+ years

Alcohol

13%

Residual Sugar

2 g/l

pH

3.22

Total Acidity

6.6 g/l

Wine Making

We hand-pick the Sauvignon off family vineyards, picked on the early side to retain acidity. After crushing, the juice is transferred straight to barrel where a wild ferment is allowed to kick off naturally. The wines sits unstirred on its lees until November, picking up reductive notes that add complexity to the finished wine. The blend is done by Liam and Ben before bottling in February.

Palate

The extended time on natural lees give the wine an unexpected texture as well as a deliciously nutty character. A full bodied style of Sauvignon Blanc with a dried herbal edge, vibrant acidity and a long, persistent finish.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

The wines shows quite dramatic funk and citrus notes with underlying exotic fruits and floral tones.

Food Pairing

Grilled fish especially squid or swordfish. Dishes with herbs and greens - salmon with dill, for instance, but great with recipes that contain basil, coriander, rocket and especially mint. Salads with goats cheese and feta, asparagus, avocado or grilled red peppers, fresh tomato salads or salads with fennel, mango or papaya.