



## Tasting Notes

### 2019 Ant Moore Signature Sauvignon Blanc

**Grapes:** 100% Sauvignon Blanc

**Analysis:** Alcohol: 13%  
pH: 3.30  
TA: 7.34  
G/F: 1.4

**Vegan:** Yes  
**Vegetarian:** Yes  
**Celiac:** Yes  
**Dairy:** Yes  
**Allergens:** Sulphites

**Nose:** A tropical floral influence with some warm cut grass notes showing subtle complexity and spice.

**Palate:** Full bodied with lovely palate weight and a touch of fruit sweetness, balanced by a slight structural edge with acidity providing a backbone on which the fruit can hang. Finishes with a persistent intensity.

#### Vinification:

Harvest 2019 will go down as one of the driest years we have seen with no rain between Christmas and early March. Our vineyards had mixed fortunes during flowering which resulted in some varieties having low berry numbers and small crops. The silver lining was, lower crops and clean fruit with very good texture and mouthfeel.

#### Wine Makers Notes:

Fruit sourced predominantly from the Dillons Point (66%), the Awatere Valley (26%) and a small component from Brookby Road (8%) has been selected for the 2019 Signature blend. The fruit was machine harvested then pressed with the cloudy juice clarified by floatation and cold settling. Once clarified the Brookby juice was transferred to old French barriques for relatively warm (18°-22°C) fermentation and the other batches were fermented separately in temperature controlled stainless steel tanks at approximately 13° to 15°C for 3 to 4 weeks. After fermentation the tank fermented components were racked and the individual parcels held separate on light lees to help maintain freshness. The oak component was kept on fermentation lees to further fill out the palate and promote some depth of character. After blending, the wine was stabilised without the need for extra fining before final crossflow filtration to prepare for bottling.



Antmoore Wines  
309 Rapaura Road  
Marlborough 7273  
New Zealand

**Sales enquiries:**  
+ 64 3 572 7270  
[sales@antmoore.com](mailto:sales@antmoore.com)  
USA: +1 903-235-8019  
[chelsea.blalock@gmail.com](mailto:chelsea.blalock@gmail.com)