



Reviews & Accolades

KAHO ROA SAUVIGNON BLANC 2017

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, July 2018

4 Stars & 18.0 / 20 Points

Bright, even pale straw-yellow colour with slight green hues, lighter on the edge. The nose is fresh and full with an elegantly concentrated core of vibrant green stonefruits, showing greengages, gooseberries and nectarines with subtle notes of fresh herbs and a little nutty oak. Medium-full bodied, the palate has a rich and well-concentrated heart of green stonefruits, featuring greengages, nectarines and gooseberries, detailed by fresh herbs and a little earth and nuttiness. The fruit is succulent and lively, and the vitality is enhanced by brisk acidity. The palate flows along a fine-textured phenolic line, leading to a long finish of stonefruits and herbs. This is a concentrated oak-influenced Sauvignon Blanc with green stonefruit and herb flavours on a brisk palate flowing along a fine-textured line. Match with seafood, and herb-marinated poultry and pork dishes over the next 3+ years. Fruit from the company's Omaka vineyard, indigenous yeast fermented with cloudy juice in seasoned French oak puncheons to 12.1% alc. and 1.8 g/L RS, the wine aged 6 months on lees.