



Technical Information

Wine: Sauvignon Blanc

Vintage: 2015

% Varietal: 100% Sauvignon Blanc

The Year: An excellent vintage for Sauvignon Blanc. The first fruit buds burst in late August into a slightly warmer than average September, with spring rainfall lower than average but dams still overflowed. November was cooler than average with showers and unrelenting cool southerly breezes. Early summer was cooler than average with little rain. Harvest commenced early February, nights were slightly warmer than average but there were no extremely hot days, the seabreeze obvious every afternoon. Riesling harvest began in the second week of February; Chardonnay later the same week, Sauvignon Blanc harvest was late February through into March. Autumn arrived on the first of March, day time temperatures were lower than average, showers and mostly sunny mild conditions prevailed into April. The flowering Marri tree that vineyards rely on to distract the birds failed to flower well this season, there was significant pressure on un-netted vineyards across the region.

Tasting Notes:

Bright, fragrant and floral, the nose has an abundance of limes, lemons and Cape gooseberries. Beneath subtleties of nettle, Thai basil and lemongrass enhance the depth and layers on the nose. Finely tuned, textured and layered, the palate has a bright fruit spectrum centred on quince, lemon and lime. There is gentle weight through the mid-palate, creating dimension with a structural yet seamless acid spine.

Vinification:

The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and yeasted with 50% being fermented in twice used French oak barriques. This wine was left in barrels for four months to age on lees and then blended with the tank fermented wine, stabilised and bottled.

Fining: Bentonite and PVPP

Filtration: 0.45µm

Final Alcohol: 13.2%

Barrel Maturation Time: 4months

Final Acid: 6.68 G/L

Final PH: 3.12

Average Brix: 22.0

Bottling Date: 11/1/16

Release Date: Now