

Technical Information

Wine: Art Series Sauvignon Blanc

Vintage: 2022

% Varietal: 100% Sauvignon Blanc

The Year:

Spring 2021 was typically wet and windy. September and October were milder than usual delaying shoot growth and flowering dates. In early-mid November sunny conditions produced a surge in vine growth and a rapid period of vine flowering. December was fine, warm and sunny; with an unusual heat spike just after Christmas. Through January and February conditions were warm, on many days the temperature was in the low 30s, the welcome arrival of the sea breeze a daily constant. 2023 was another big year for Marri blossom around the vineyard and on the capes, local birds showing little interest in the ripening grapes on the vines. Harvest commenced on February 4th with Pinot noir. Chardonnay and Riesling harvest both commenced in the last day of February, Chardonnay hand picks during the day and Riesling machine picks at night. A rapid run of picks saw all the estate whites picked by March 15th, a flurry of net removal, hand and machine harvests. After the white harvest nets were moved to the reds to protect them from the birds as the Marri blossom fell away. The end of March saw a little rain, with more at the beginning of April. A classic prolonged warm ripening period ensued, these mild sunny conditions allowed wonderful ripe tannins and flavours to develop in the reds. The Cabernet and Shiraz were harvested through the first 3 weeks of April.

Tasting Notes:

Woven layers of cut lime, lemon skin, black pastille and gooseberry. There is balance and complexity in the form of cardamom, coriander seed and fennel bulb. Energy and vitality are also evident with heightened lime blossom and salt bush.

The palate is punchy with tension. Direction is driven through a fine, mineral and laced acid structure. The primary fruits correlate from the nose with volumes of citrus and cape gooseberry. Texture is diligent with savoury oak notes in way on grilled almonds and spice. Long palate defined by a saline and talc finish.

Vinification:

The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and inoculated with 30% being fermented in twice used French oak barriques. This wine was matured in barrels for 4 months to age on lees and then blended with the tank fermented wine, stabilised and bottled.

Fining: Bentonite, PVPP and skim milk

Final Alcohol: 13.3%

Final Acid: 7.17 g/L

Filtration: 0.45µm

Barrel Maturation Time: 4months

Final PH: 3.11

Average Brix: 22.5

Bottling Date: 28/09/22

Release Date: Released Oct 2022