

rob dolan

2016 Black Label Savagnin

textural | white peach | citrus | lychee

Vintage Notes

"Vintage 2016 will be long remembered as the most compact growing season in living memory. A warm spring was followed by a warmer than average Summer but luckily we were spared from suffering through too many extreme over-40 degree spikes during the ripening period. The effect of this weather forced an acceleration of ripening but also a retention of fresh acidity due to the cool nights. It's not surprising then to see ripe, generous characters on the 2016 wines". *Mark Nikolich - Senior Winemaker*

Wine Notes

Colour	light golden hue, hint of green
Aroma	all spice, citrus fruits + chalk (aged)
Palate	crisp apple + lemon, savoury spice
Cellar	made for long term cellaring - 15 years

Viticulture

Region	Yarra Valley
Vineyard	single site - Melba Valley, Dixons Creek
Harvest	March 9th 2016
Method	hand picked

Winemaking

Process	whole bunch pressed, cold settled, racked with solids
Fermentation	partial ferment on skins - 20%
Barrel	two year old French oak for 9 months
Alcohol	14.0%
Winemakers	Rob Dolan

