



2015 Ram Paddock White

Tasting Notes

When we bottled the wine just prior to harvest 2016 it had taken on the barest hint of straw yellow from the sun soaked skins and seasoned oak barrels. The oak while fresh and inviting sits nicely within the rather exotic fruit offering a complex array of aromas from lime and lantana through ripe gooseberry and passionfruit into the richer spectrum of pineapple, guava and apricot. The palate shows impressive line and length with a lovely swell of flavour in the mid palate and fine, lacy acidity drawing the wine out to a long, lingering finish. It is a great Ram Paddock white, one that will last for many years.

Wine Analysis: Alcohol 14% Residual Sugar 2.1 g/L pH 3.13 Acidity 6.7 g/L Extract 24g/L

Vineyard & Winemaking

This is the third edition of this wine. We think this is a modern classic, sourced as it is from our oldest vines, cropping at very low levels to ensure complete ripeness yet retaining the lacy acidity that Sauvignon is renowned for. It on three similar but distinctly different soil types and as winegrowers can we ever say too much about soil. The soils close to the river have quite large stones and are very free draining. That said they do sit close to the water table therefore grow quite vigorously and rarely go into anything resembling stress. The top block is on the famed Glasnevin soils found widely throughout the region and responsible for more than the lion's share of classic Waipara wine. But the soil we think is best suited to this style is the less endowed "Eyre" soil which restricts vine growth so that the Sauvignon vines look and feel more like their Burgundian cousin. The bunches and berries are significantly smaller, the flavours more intense and the wine seems to find its home in barrel rather than tank. So we have what we think is a unique wine style, driven from the vineyard and ending up in your glass via a fairly traditional European winemaking paradigm.

As with previous years we hand-picked and whole cluster pressed the grapes and ran the juice direct to barrel without settling so that each barrel had its own subtle difference in composition, solids, flavour and structure. Ferments were mainly spontaneous with quite high solids for Sauvignon which encourages the flinty, struck-match character seen in some of the world's better full bodied dry white wines. The barrels were retained on primary yeast lees for 10 months without stirring which meant we could retain more of the wines intrinsic character and less "made" character than say a modern Chardonnay. During maturation we tasted the wines regularly to monitor flavour development and were constantly amazed by the wine's complexity and seemingly endless ability to change according to the season. Sometimes appearing shy and retiring while at others showing full-on flavours and aromas that needed a whip and a chair to tame.

Harvest dates: 27 March - 1 April 2015 Brix 23.3 - 24.3 pH 3.15 - 3.22 Acidity 7.2 - 9.2 g/L