



2016 Ram Paddock Sauvignon Blanc

Tasting Notes

At bottling, the wine has a mid-full straw yellow with subtle green hues. Aromatically the wine speaks of both site and cellar with ripe tropical fruits verging on the exotic, think passionfruit, custard apple & lychee with nutty, creme brulée like notes from the barrels and a whiff of flint from the wild yeast. In the mouth, the wine is full-bodied and dry with those ripe Sauvignon flavours melding with complexing, savoury notes and an indefinable earthiness that only comes with high solids ferment. These components blend seamlessly into a dry finish drawn through the palate by both extract and ripe acidity. Unlike most New World Sauvignons this is a wine that has been grown and made to age gracefully in bottle.

Wine Analysis: Alcohol 14.2% Residual Sugar: <1.0 g/L pH: 3.24 Acidity: 6.8 g/L

Vineyard & Winemaking

This wine is a reflection of our site, viewed through the varietal lens of Sauvignon Blanc. We take considerable care to select the most appropriate fruit to make this expression of full-bodied, dry Sauvignon and only make it in tiny quantities. We farm these particular rows quite differently to the Estate Sauvignon, growing the grapes a lot more like Chardonnay by manipulating sunlight exposure to produce a fully ripe style with much lower acidity and fuller bodied palate. We then whole bunch press the fruit & wild ferment in a mixture of new and aged French oak. In 2016 we began a new program of using 'cigares' that are a slightly larger format barrel than barrique which in turn soften the oak impact in the wine and allow for modification of the wine through elevage.

Harvest dates: 7 - 21 April Brix: 22.5 - 25.5 pH: 3.09 - 3.26 Acidity: 7.7 - 8.2 g/L