



## 2017 Sauvignon Blanc

### Tasting Notes

The distinctive aromatic signature of the variety is abundantly clear, gooseberry, passionfruit, elderflower, and a hint herbal essence abound with a sliver of flinty gunsmoke. In the mouth, the wine is bright and focussed with those tropical fruits & grapefruit citrus notes unravelling through the palate. There is gentle extract in this wine, not the blockbusting Sauvignon on steroids from our northern colleagues but a more restrained, dare we say, elegant expression of the grape. We have kept slightly more grape sugar in the wine this year to counter slightly higher acidity, think of it as adding palm sugar & lime juice to a Thai curry, the two balance harmoniously to offer a more complete experience. It is a shoo-in for South East Asian cuisine. Try it with a spicy, hot, sour Tom Yum soup especially when you throw in some Vietnamese mint & Thai basil which meld beautifully with the herbal elements of the wine. Enjoy young and serve chilled.

**Wine Analysis:** Alcohol 12.0% Residual Sugar: 3.7 g/L pH: 3.19 Acidity: 7.3 g/L

### Vineyard & Winemaking

2017 was a cool year between two uncharacteristically warm seasons. Sandwiched as it was between the famed 2016 & 2018 vintages both of which set records for heat and dryness, 2017 was nothing of the sort. Cool spring conditions meant budburst was delayed by up to 2 weeks in some blocks, especially the areas exposed to cool southerly winds. Hell block probably fared best as it is quite well sheltered, hence the 2017 Sauvignon is principally based around this part of our vineyard. Block 3 also pushed quite well in the early part of spring but got quite tickled up by those cold winds as flowering approached. The top block on the Glasnevin soils really struggled during this season, setting a miserable crop, particularly in the exposed parts.

One great thing about being a small, vertically integrated wine business is that we have the ability to pick the eyes out of the crop and process exactly when and how we wish to, which was crucial in 2017. In the lead up to harvest as always, we sample extensively, monitoring grape sugar & acid levels, berry & bunch size and most importantly: flavour. But in 2017 we really had to work hard and smart, picking each block or in some cases parts of a block to optimise the composition and condition of the fruit, being extremely selective about what got left on the ground or went to the press. We then had to think carefully about how each batch was processed. Did we crush or whole bunch press, to use solids or not, to ferment in tank or barrel and then which yeast strains to opt for, what nutrition programmes to use and how the new wines were handled post ferment. Hard work, but we are very pleased with the quality of this wine in such a tricky season.

**Harvest dates:** 3 - 21 April Brix: 19.3 - 23.8 pH: 3.04 - 3.16 Acidity: 8.1 - 10.5 g/L

### Awards

International Wine & Spirit Competition 2018 - **Silver Medal**