



2018 Sauvignon Blanc

Tasting Notes

Smelling this wine, you are instantly saturated with lofty aromas of passionfruit sherbet and sweet florals. Asian herbs like lemongrass and Thai basil add a savoury backdrop. Dry river bed and salt crust provide further earthy complexity. Full and juicy in the mouth ripe tropical fruit like richness flows through to a textured and cleansing granny smith finish with a stain like persistence. Fingers of flavour to discover...

Wine Analysis: Alcohol 13.5% Residual Sugar 8.0 g/L pH 3.19 Acidity 7.3 g/L

Vineyard & Winemaking

This year's approach was all about layers; we started mid-March with a fresh and punchy parcel from our top terrace. Processed and fermented in a way to preserve the delicate yet intense aromatics.

Three weeks later and with a classic Sauvignon blanc parcel in the bank, we picked the balance of our top terrace, now lush and floral. We really tried to capture the mouth-filling richness in this parcel, along with retaining some natural sweetness to provide balance.

We pushed our mid-terrace fruit through to mid-April, now it was time to play around a little with the intent of adding aromatic and textural complexity. The juice from sticky, sun tanned fruit was split coming out of the press into two batches, one fermented wild and murky in French oak, the other fermented warm and turbid in tank.

After three months of maceration on lees, all components were blended and stabilized in early spring.

Harvest dates: 17 March – 12 April Brix 20.3 – 26 pH 3.01 – 3.22 Acidity 8.47 – 13.28 g/L

Awards

International Wine & Spirit Competition 2019 – **Bronze medal**