



the {SUM}

2014 SAUVIGNON BLANC

{ **Variety** Sauvignon Blanc } + { **Region** Pemberton/ Margaret River }

the { SEASON NOTES }

The 2013 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. An excellent, early red gum blossom also meant that there was little disease pressure from bird damage. .

the { WINEMAKING }

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550L/T) and pressings were treated and fermented separately with the free run fermented at 12-14 degrees°C and the pressings slightly warmer. All parcels were fined separately then blended according to taste. .

the { TASTING NOTE }

Light pale straw in colour. Tropical aromas of passionfruit and lychee with subtle asparagus top notes and sprinkles of lemon sherbet. All of these flavours surround an intense herbaceous core. The palate is clean, intensely flavoured and an elegant balance of acidity and sweet fruit finishing with a lip smacking crisp finish. The flavour profile for this wine allows it to be enjoyed on its own or with a wide range of light aperitif or Asian dishes. Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

the { ALCOHOL }

12.3%

the { PH }

3.35

the { T/A }

6.6 g/L

the { RESIDUAL SUGAR }

4.2 g/L

