



the {SUM}

2016 SAUVIGNON BLANC

{ Variety Sauvignon Blanc } + { Region Pemberton }

the { SEASON NOTES }

2016 was one of the most varied vintages in years for the Southern region in WA. An early budburst followed by a relatively hot dry spring and mild summer saw early flowering and fruit set, every indication was for one of the earliest and quickest vintages on record. However heavy rain mid January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low. Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure.

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. The wine displays tropical aromas of passionfruit and honeydew melon with subtle green pea top notes and sprinkles of lemon zest. All of these flavours surround a central herbaceous core. The palate is lively, fresh and generously flavoured: an elegant balance of acidity and fruit intensity 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 cuisines. Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

the { ALCOHOL } 12.5%

the { PH } 3.20

the { T/A } 8.4g/L

the { RESIDUAL SUGAR } 4.2 g/L

