

the {SUM}

2017 SAUVIGNON BLANC

{ **Variety** Sauvignon Blanc } + { **Region** Pemberton }

the { SEASON NOTES }

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods thereafter meant everyone had to be on high alert for fungal diseases and picking was sometime dictated by incoming rain events. Crop levels were up after perfect flowering conditions, requiring some fruit thinning and leaf plucking to maintain intense flavour and high quality fruit. Like 2016 Riesling and Chardonnay were outstanding and the Frankland River reds generous and juicy. Overall, for vineyards that maintained vigilant attention it was a very rewarding vintage.

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 } 12.5%

the { PH } 3.29

the { T/A } 7.9 g/L

the { RESIDUAL SUGAR } 4.0 g/L

