

the {SUM}

2018 SAUVIGNON BLANC

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

the { SEASON NOTES }

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this 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. The wine displays tropical aromas of passionfruit and honeydew melon with subtle herbal top notes and sprinkles of lemon sherbet. All of these flavours surround an intense herbaceous core. The palate is clean, 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 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 } 13.1%

the { PH } 3.33

the { T/A } 7.4 g/L

the { RESIDUAL SUGAR } 3.2 g/L

