

the {SUM}

2019 SAUVIGNON BLANC

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

the { SEASON NOTES }

The 2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

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 } 11.5%

the { PH } 3.33

the { T/A } 7.4 g/L

the { RESIDUAL SUGAR } 3.2 g/L

