

# the {SUM}

## 2020 SAUVIGNON BLANC

{ Variety Sauvignon Blanc } + { Region Pemberton }

### the { SEASON NOTES }

The 2020 was a very high-quality vintage, virtually every pick, throughout the entire region has been approximately 50 per cent down, with some varieties yield being down by 70 per cent. It really has caught all viticulturalists by surprise as by appearance the crops look generally on par with most other seasons. The real difference is in bunch and berry size - they are considerably small. On the upside of that - tiny berries equal lots of intensity and flavour.

In sum, the 2020 fruit will make outstanding wines, but very little of them, making this vintage a very rare one.

### 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 } 12.3%

the { PH } 3.33

the { T/A } 7.4 g/L

the { RESIDUAL SUGAR } 3.2 g/L

