



2018 SAUVIGNON BLANC

TASTING NOTES

Nose:

Lifted aromas of grapefruit and lemon zest, with subtle notes of stone fruit, mown grass and red capsicum.

Palate:

Layers of citrus and passionfruit, with an underlying core of wet rock minerality. This wine has a fine texture, with a long refreshing finish.

Suggested Foods:

This wine is particularly well suited to seafood dishes, poultry or summer salads.

SPECIFICATIONS

Alcohol: 13.0% vol.

Residual Sugar: 2.5 g/L

pH: 3.28

Titrateable Acidity: 6.7 g/L

VITICULTURE

Climate:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

