

2022 Sauvignon Blanc

A wonderfully complex, modern Margaret River Sauvignon Blanc expression. Fermented wild in large-format French oak with a portion of full skins ferment, it is aromatic, savoury, textural and layered with a long, dry finish. The perfect aperitivo or accompaniment for rich seafood and poultry.



APPEARANCE

Pale yellow with a green and bronze tinge.

NOSE

Alluring notes of subdued seaspray and preserved lemon sit within an exotic fruit fusion of mango straps, passionfruit and guava. Light Japanese herb powder, a hint of green tea and ginger perfumed candle wax add to this aromatic experience.

PALATE

A juicy, plump core with fine powdery tannins surrounds the palate which is somehow succulent and juicy, yet savoury and dry all at once. Subtle notes of blackcurrant, violets and savoury old oak linger.

WINEMAKER COMMENTS

A new style of Sauvignon Blanc for Margaret River. We worked on making a more luscious, enjoyable style from our best fruit using our own approach. Refined winemaking techniques, in particular a focus on wild fermentation, have better captured our version of a more delicious sense of place, highlighting the exciting complexities of the powerful, aromatic, and savoury elements of Margaret River Sauvignon Blanc. The portion of full skins fermentation at 26% is a clear influence this year. This represents a further evolution of style, bringing a darker colour and deeper, riper-looking fruit implication, adding incredible texture and structure to the palate. The wine was allowed to develop in mostly older, large format French oak for 11 months before blending, followed by a further 2.5 months to harmonise and refine before bottling. This is a fresh, perfumed and elegant Sauvignon Blanc.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for whites in January was ideal. Vine health remains fantastic, with fruit quality high and flavours concentrated.

VARIETIES

100% Sauvignon Blanc

HARVESTED

23 February - 11 March

PRESSING

74% air bag pressed

26% full skins components basket pressed

JUICE TURBIDITY

Full skins fermentation and cloudy juice fermentation (Semillon 100-180 NTU, Sauvignon Blanc 230-400 NTU)

FERMENTATION

74% direct pressed and juice racked to French oak

26% fermented on full skins

100% wild yeast

FERMENTATION VESSEL

74% French oak (foudre, puncheon and barrique)

22% open fermenters

4% cocchiopesto

TIME ON SKINS

9 - 10 days

MATURATION

100% old French oak (66% puncheon and barrique,

34% foudre)

11 months

2.5 months blended and finished pre-bottling

BOTTLED 31 May 2023

TA 6.1g/L **PH** 3.33

RESIDUAL SUGAR 0.58g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Drink from now until 2029