

# 2020 Sauvignon Blanc

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



## APPEARANCE

Bright golden straw.

## NOSE

Opens with nashi pear, lychee and dried forest leaves, while deep layers of Geraldton wax, chamomile, sea salt, sumac and crispy chicken skin waft through gently; an exotic aromatic experience.

## PALATE

Fresh and comfortable, with a lovely, broad fruit entry that polishes up to a powdery, dry tannin finish. Medium-bodied with hints of orange zest and fresh, bitter-sweet Passion fruit pip make the palate refreshing, yet densely complete.

## WINEMAKER COMMENTS

A new style of Sauvignon Blanc for Margaret River. We worked on making a more luscious, enjoyable style from our best fruit with our own approach. The use of 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 is very clearly an influence at a higher percentage 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 beautiful, mostly older, large format French oak for 13 months before blending, followed by a further 4 months to harmonise and refine before bottling. This fruit was picked a month earlier than the last year, so 2020 represents a structured and ripe year.

## VINTAGE DESCRIPTION

2020 was a stunning vintage that will define 'rare and fine' with low yields and fantastic quality. Spring development was early, followed by a warm start to summer which continued into fine, sunny and dry conditions throughout the season. Combined with low yields, this brought an early start to harvest.

## VARIETIES

100% Sauvignon Blanc

## HARVESTED

6 - 25 February 2020

## PRESSING

Air bag pressed, with full skins components basket pressed

## JUICE TURBIDITY

Full skins fermentation and light cloudy juice fermentation

## FERMENTATION

69% direct pressed and juice racked to barrel and stainless steel tank, 31% fermented on skins in open and static fermenters, 88% wild yeast, 12% inoculated with organic specialised yeast

## FERMENTATION VESSEL

41% French oak (foudre, puncheon and barrique), 28% stainless steel, 19% open fermenters, 12% stainless steel static fermenters

## TIME ON SKINS

11 - 13 days

## MATURATION

100% French oak (43% puncheon, 36% foudre, 21% barrique) 8% new, 13 months. 4 months as a blend in tank pre-bottling

## BOTTLED July 2021

TA 5.8g/L PH 3.35

RESIDUAL SUGAR 0.54g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Drink from now until 2027