

# 2023 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

Pretty floral notes and enticing tropical fruits are layered with savoury, earthy complexity, signalling a distinctive and alternative style of Sauvignon Blanc. Notes of frangipani, lantana, blackcurrant, feijoa and the savoury tones of dried shitake, sandalwood and chicory coffee.

## PALATE

A pure, softly textured palate, creamy yet fresh and crunchy. Durian fruit softness with feijoa, blackcurrant, mango and tarragon. The finish is lightly tannic and dry, reminiscent of pear skin, with a lingering subtle hint of exotic sandalwood incense.

## 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 low yielding, high quality Margaret River Sauvignon Blanc. The portion of full skins fermentation at 35% 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 12 months before blending, followed by a further three months to harmonise and refine before bottling.

## VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and mild conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

## VARIETIES

100% Sauvignon Blanc

## HARVESTED

20 February - 15 March

## PRESSING

Air bag pressed

Full skins component basket pressed

## JUICE TURBIDITY

Full skins fermentation and cloudy juice fermentation to foudre, puncheon, barrique and tank. (Sauv Blanc 200-300 NTU).

## FERMENTATION

35% fermented on full skins in open fermenters

65% direct pressed and juice racked to barrel and stainless steel tank

100% wild yeast

## FERMENTATION VESSEL

65% French oak (foudre, puncheon and barrique)

14% open fermenters

21% static fermenter

## TIME ON SKINS

7 - 12 days

## MATURATION

100% old French oak (60% puncheon and barrique, 30% foudre)

12 months

3 months blended and finished pre-bottling

## BOTTLED 17 June 2024

TA 5.9g/L PH 3.33

RESIDUAL SUGAR 1.26g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Drink from now until 2029