

BLANC IX



Inspired by our passion for Cabernet Sauvignon and its structure (similar in many ways to its varietal mother Sauvignon Blanc), this wine represents the most extreme, yet interesting results from our trials with Margaret River Sauvignon Blanc. Unfined and unfiltered, we've bottled off only a few cases of this wine under the Black Label range. The balance of this trial lies within the Vasse Felix Sauvignon Blanc Semillon.

TASTING NOTES

APPEARANCE Cloudy with an amber tint.

NOSE A fruit driven perfume of apricot, pawpaw, peach and pineapple gives way to some intriguing notes of beeswax, raw wattle honey, yoghurt, fresh pressed olive oil, dill and fennel seed.

PALATE Cuddly, full bodied fruit leads into crunchy dry tannins and a cleansing dry finish. Lingering flavours of pawpaw, wattle honey and buttery short crust pastry mingle with notes of bruised yellow rose.

WINEMAKER COMMENTS

Sourced from our only section of Wilyabrup Sauvignon Blanc in the Home Vineyard, where some canopy exposure helped to ripen tannins in this cool year. We have looked at and incorporated the ancient ferment methods of Georgian culture - fermenting white varieties on skins, which allows us to embrace the beautiful tannins of our Sauvignon Blanc fruit. This wine was fermented wild on skins until dry and then pressed to barrique for 7 months before being bottled.

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins in our reds. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour-intensive vintage that resulted in beautiful quality fruit.

VARIETIES

100% Sauvignon Blanc

HARVESTED

March 2019

PRESSING

Basket Pressed

JUICE TURBIDITY

Full skins fermentation

FERMENTATION

100% wild yeast, full skins

FERMENTATION VESSEL

Open fermentation tub (1000L)

TIME ON SKINS

10 days

MALOLACTIC FERMENTATION

Wild, 100% completed

MATURATION

French Oak Barrique

100% 1 year old

7 months

BOTTLED October 2019

TA 5.3g/L **PH** 3.62

RESIDUAL SUGAR 0.28g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2021