

2019 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. Aromatic and savoury with textural layers of complexity and a long, dry finish.

TASTING NOTES

APPEARANCE Pale straw with a golden tinge.

NOSE An enticing array of orange zest, jasmine, savoury cheddar and cedar mingle with wafts of limestone cliffs and coastal herb.

PALATE Crystalline acidity is balanced by a soft, pure texture. The fine harmonious body embraces savoury elements of river stone, hints of citrus peel and a beautiful lemon tang.

WINEMAKER COMMENTS

Refined winemaking techniques, in particular a focus on wild fermentation, have better captured the sense of place, highlighting the exciting complexities of this powerful, aromatic and savoury Margaret River Sauvignon Blanc. The portion of full skins fermentation, though only 10%, represents a style evolution for this wine, bringing incredible texture and structure to the palate. While the use of large format French Oak Foudre (for the first time) and Puncheons preserves the freshness of the fruit in a slower aging format, contributing a soft harmonious tannin texture to the final wine. The wine was allowed to develop for 5-12 months before blending, followed by a further 3 months to harmonise as a blend before bottling.

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

89% Sauvignon Blanc, 11% Semillon

HARVESTED

March 2019

PRESSING

Air bag pressed with full skins components basket pressed

JUICE TURBIDITY

Full skins fermentation and light cloudy juice fermentation (Sauvignon Blanc 230-400 NTU)

FERMENTATION & VESSEL

61% wild fermented, 39% inoculated with specialised yeast.

51% direct pressed and juice racked to French Oak (45% Foudre and Puncheon, 55% Barrique); 39% direct pressed and juice racked to Stainless Steel Tank; 10% fermented on full skins in Open Fermenter.

TIME ON SKINS

7 to 10 days

MATURATION

61% French Oak in a combination of 46% new Foudre, Puncheon and Barrique and 54% 1-6 year-old Puncheon and Barrique.

10-12 months in Foudre and Puncheon;

5-8 months in Barrique.

BOTTLED April 2020

TA 6.8g/L **PH** 3.28

RESIDUAL SUGAR 1.31g/L

ALCOHOL 13.0%

VEGAN FRIENDLY No

CELLARING Now until 2026