

**At Kelly Washington we seek the most unique and diverse parcels of high quality fruit, which we translate into our elegant and honest wines.**

### THE VINTAGE

Having had the first vintage under our belt, it was wonderful to commence Vintage 2018 having had some experience with our plots and the wines that have translated.

Although we did not experience the challenging nature of cool weather over the ripening period in 2018, we did face another difficult vintage with some challenging intermittent rain events, so it was crucial to have a great deal of vigilance and care with picking decisions, and sorting of our fruit. Only the best bunches were picked and made it to be pressed. Both the Semillon and Sauvignon were harvested together, and came from our Omaka Valley growers on a sheltered site with heavier clay soils that ripened slower than the other sites. Vigilant hand picking and bunch sorting was key to the production of this wine.

### THE WINEMAKING

**HARVEST DATE**  
10th April 2018

**HARVEST ANALYSIS**  
Brix 21.6

**PRESSING AND SETTLING**  
100% Whole bunch pressed. Minimal settling.

**FERMENTATION**  
100% Wild yeast

**FERMENTATION VESSELS**  
100% Fermented in a small cement egg. Super long, albiet consistent, fermentation period of 3 months.

**MATURATION**  
10 months on full lees, in the egg where the lees stayed naturally in suspension.

**MALOLACTIC FERMENTATION 100%**

**FINING** None

**FILTRATION** Coarse



### THE VINEYARD

|                        |                                   |
|------------------------|-----------------------------------|
| Vineyard               | The Raupo Vineyard, Omaka Valley  |
| Variety                | 65% Semillon, 35% Sauvignon Blanc |
| Clonal selection       | MS                                |
| Soil Type              | Free draining river silt, stony   |
| Vine Age               | 18 years                          |
| Yields                 | 5 - 6 tonne / ha                  |
| Plant Density          | 3800 vines/ha                     |
| Metres above sea level | 150                               |
| Hand Harvested         | 100%                              |

### ANALYSIS

|                      |   |
|----------------------|---|
| Analysis at bottling | 12.4% Alc, 3.24 pH, 6.7 TA, 83 ppm TS02, RS 2.3 g/L |
| Bottling date        | March 5th 2019                                      |
| Cases bottled        | 200   |

### TASTING NOTES

Inspired by many of the great white Bordeaux wines that we love to drink, we were super excited to get our hands on some lovely, unique Semillon fruit from a stunning vineyard in Marlborough. Made with minimal intervention, and no oak, the use of a cement egg has given wonderful balance and essence to the wine, naturally. I see the wine having a wonderful combination of both greener and riper fruits - melon, greengage and some ripe herbal notes, and the palate has both a great structure and body, yet is pulled back by a tightly knitted, fine acidity.

Organic Certified, Biodynamically Farmed, Vegan