

COONAWARRA *Estate*

2019 SAUVIGNON BLANC



A full-flavoured and fruit-driven wine showing the true expression of Coonawarra.

Variety:

100% Sauvignon Blanc

Vineyard:

The fruit is sourced entirely from our Magarey Vineyard located at the northern end of the terra rossa strip. The vineyard was planted in 2000 and yield was approximately 5 tonnes per hectare.

Vintage Conditions:

Good winter rains, coupled with a mild growing season, resulted in whites showing great natural acidity and complex flavours. Cool, dry conditions and minimal disease pressure allowed full flavour development and optimal sugar levels.

Vinification:

Picked in the early morning to retain natural acidity, the fruit was de-stemmed and pressed to stainless steel tanks, with a portion to second fill French oak barrels. Ferment took place in selected barrels with wild yeast while the remainder were inoculated with selected yeast strains. Post fermentation, the wine was kept on lees for 8 months, with stirring to promote complexity before clarification, light filtration and bottling.

Tasting Notes:

Colour: pale straw with green hues.

Aroma: Classic Sauvignon Blanc aromas of gooseberry and tropical notes.

Palate: Concentrated and powerful, this is an aromatic, fruit-driven wine with attractive citrus and passionfruit notes. Fresh, natural acidity frames the fruit and gives the wine an excellent persistence of flavour.

Peak drinking: Having developed well in the bottle, this wine is ready to drink now or cellar 6-8 years.

Wine Analysis:

Alcohol 12.5%

Total Acidity 6.78g/L

pH 3.25