



Pizzini Sauvignon Blanc 2018

Technical information

Varietal percentage: 100% Sauvignon Blanc

Yield: 62hl/ha

Picked: 3 March 2018

Average brix: 21

Area harvested: 2ha

Vintage 2018

The 2018 growing season provided many challenges including some extreme weather events such as rain, humidity, windstorms and heatwaves. The King Valley had 80mm of rain in November providing some deep watering for the vines, which held them in good stead with the extreme temperatures encountered throughout December and January. Throughout February the King Valley had some classical ripening conditions with high 20 to low 30 degree-days followed by the beautiful cool nights and the cooling King Valley breeze that runs through our vineyards. Yields will be average this year, which bears well for some top quality grapes and some intense, flavoursome wines.

Vinification

The fruit for this wine is sourced from one of the most renowned sauvignon blanc producers in the King Valley. This vineyard in Myrree has its own unique micro-climate that is cool and very suited to producing great sauvignon blanc.

In the vineyard the vines are pruned in a way to maximise shade for the fruit and lower temperatures, to help intensify the traditional varietal characteristics found in sauvignon blanc. In the press, the juice and skins remained in contact for twelve hours to increase the aromatic and flavour profile of both the nose and palate. The juice is then fermented in stainless steel at fourteen degrees for two weeks.

Maturation

Fermentation vessel: Stainless steel

Fining agent: skim milk and isinglass

Type and percentage of oak: nil

Filtration: Crossflow

The Wine

The wine has a straw colour with a green hue. The nose is fresh, vibrant and typical of Sauvignon Blanc, with herbaceous tones, green beans, spices and sherbet aromas. The palate is zingy, fresh, vibrant and very drinkable. Pair with a sunset, a bucket of prawns on ice and friends!

Final Analysis

Alcohol: 12.3% Alc/Vol

Bottled: April 2018

Acid: 6.33g/L

Released: September 2018

pH: 3.31



www.pizzini.com.au

For wine information contact

401 732 E joel@pizzini.com.au

Joel Pizzini, winemaker Ph 0429

For bottle shots, stockists and general information contact Natalie Pizzini Ph 0409 408 587 E natalie@pizzini.com.au