



Pizzini Sauvignon Blanc 2019

Technical information

Varietal percentage: 100% Sauvignon Blanc

Yield: 62hl/ha

Picked: 30 March 2019

Average brix: 21

Area harvested: 2ha

Vintage 2019

Winter was relatively dry, but lots of snow on the Alps helped to fill dams and rivers in preparation for the growing season, which was even with near perfect conditions. With the prediction of a dry summer we chose to irrigate the vineyards during October to assist and maintain vine health. We also had a storm in December which produced 100mm of rain, which was very timely and helped to keep the vineyards in good condition for the summer temperatures experience in late January.

Harvest ran smoothly helped by great weather. Grapes were in perfect condition and we are really pleased with the quality of all the exciting wines produced from vintage 2019.

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 and vibrant with citrus peel and subtle herbaceous tones. The palate is zingy and complex with honeydew, poached pear and lime, followed by gooseberry and honey suckle notes. This cool climate Sauvignon Blanc has bright acidity and creamy texture, it is the perfect wine to enjoy over sunset with a bucket of prawns on ice.

Final Analysis

Alcohol: 12.3% Alc/Vol

Bottled: October 2019

Acid: 6.33g/L

Released: January 2020

pH: 3.31



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