

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

sauvignon blanc semillon

2020



BLEND

63% Sauvignon Blanc, 33% Semillon, 3% Viognier, 1% Chardonnay

COLOUR

Pale lemon straw.

AROMATICS

Bright aromas of nashi pear, passionfruit pulp, thistle and fresh white peach enhanced by toasty vanillin French oak and subtle elderflower.

PALATE

The medium bodied palate shows complexity resulting from wild fermenting the sauvignon blanc component and two weekly battonage throughout the life of the wine in barrels. This adds layers of depth to the wine with creamy textures, crispy acidity and pure fruit flavours.

MATURATION

Barrel and tank for 7 months – 33% new French oak.

AGEING POTENTIAL

5+ years.

WINEMAKING

The two main blocks contributing to this blend were harvested from the Driftwood Estate vineyard between the 12th and 18th of February 2020. A pristine, vibrant parcel of sauvignon blanc was machine harvested and gently pressed, going straight to 33% new French oak barrels for wild fermentation with high solids, resulting in wonderfully textural elements. All other batches were machine harvested in the cool of the night, crushed, must chilled and pressed to tank with CO₂ gas cover, SO₂ and pectolytic enzymes additions for juice clarification, capturing a range of intense varietal fruit spectrums. All batches were blended in September, heat and cold stabilised, followed by filtration and bottling on the 5th October 2020.

VINTAGE 2020

Harvest of our premium Chardonnay commenced on the 31st January and continued through early February followed closely by the remaining white varietals. Whites were fermenting away as the first reds started coming in by the 21st of February. The weather was glorious through the end of February and March allowing the flavours to marry with the sugar levels in the grapes. All the grapes were in by the end of March and we then could relax and allow the second half of Autumn to roll by without a worry in the world – well except the COVID-19 pandemic....

WINEMAKING DATA

Region / Margaret River Winemakers / Kane Grove

Harvest Date / 12th February to 18th February

pH / 3.26 Titratable Acidity / 6.9 g/L

Residual Sugar / 2.0 g/L Alcohol / 12.8

