

# DRIFTWOOD

MARGARET RIVER

## ARTIFACTS

### fume blanc

2022



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#### BLEND

Sauvignon Blanc 85.3%, Semillon 14.7%

#### COLOUR

Vibrant pale lemon with green hues

#### AROMATICS

Aromas of thistle, gooseberry, tropical fruits, and white blossom

#### PALATE

Flavours of thistle, gooseberry, tropical fruits, and white blossom combine with the use of slightly smoky French oak and regular batonage to provide a lovely depth of flavour, and creamy texture accentuated on the long-lasting finish.

#### MATURATION

Barrel and tank for six months – 35% new French oak

#### AGEING POTENTIAL

Ten years

#### WINEMAKING

The Sauvignon Blanc and Semillon used for this wine was machine harvested in excellent condition in the cool of the night capturing a wide range of varietal fruit expressions and flavours. The Sauvignon Blanc batch was crushed before being held on skins at 0°C for forty-eight hours before being pressed prior to wild fermentation in barrel with fermentation temperatures maintained between 12-16°C. Following fermentation, SO<sub>2</sub> was added, and the wines matured for six months with regular batonage. The wines were then racked and blended before being lightly fined with bentonite, PVPP and isinglass. Heat and cold stabilisation occurred prior to filtration in preparation for bottling in late August 2022.

#### VINTAGE 2022

Even though the summer was hot and dry the grape ripening was taking a little longer as the vines had a great crop matched with a perfectly balanced canopy, but by mid-February the harvest had begun. Chardonnay, closely followed by Sauvignon Blanc came in first with sensational flavours and perfect physiological characteristics. The weather was a blessing with not a drop of rain in sight allowing for the Semillon and Sauvignon Blanc to fully ripen to optimum flavour profiles and with an intense start the whites were in by the middle of March.

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#### WINEMAKING DATA

Region / Margaret River      Winemaker / Kane Grove

Harvest Date / 24/02/2022

pH / 3.2      Titratable Acidity / 7.0 g/L

Residual Sugar / 1.5 g/L      Alcohol / 12.6%

