



GRAPE VARIETY  
Sauvignon Blanc

COLOUR  
Pale straw in colour

NOSE AND PALATE  
White Nectarine. Guava. Textured. Complex. Crisp.

VINEYARD REGION  
Belmont Vineyard, Orange

VINEYARD ALTITUDE  
1010m above sea level

WINE ANALYSIS  
Alc/Vol: 12.9%, pH: 3.19, TA: 6.30g/L, Rs: 2.6g/L, Yeast Type: Wild

WINEMAKER  
Simon and Will Gilbert

PEAK DRINKING  
Now until 2024

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## VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, Orange these vineyards have extremely natural soil, rich in volcanic ash. It is deep well drained clay loam, and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites. One of NSW's cooler regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between summer and winter months, an average rainfall of approximately 875mm per annum. With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of its cooler temperatures, and unique topography, but also benefit from over 9hrs per day of direct sunshine during the growing season. The combination of both the cooler climate and plentiful sunshine, is vital to the fruits ability to develop intense aroma and maintain flavour, giving these grapes a long mouth feel and flavour profile.

## WINEMAKERS NOTES

The grapes were harvested in small lots, in the early hours of the morning and placed in 1/2 tonne bins to maintain the inherent fruit qualities, enable better quality control whilst also avoiding any premature skin maceration or oxidation. Once arriving at the winery, the fruit was destemmed only and chilled to 10°C. The must was then drained and pressed, separating the juice from skins and seeds. Following this, the juice was cold settled overnight and racked to oak with a high level of solids. Fermentation initiated in oak shortly after without the addition of cultured yeast; and regular batoonnage occurred, increasing texture, roundness and complexity. Temperature was allowed to peak at 28°C before naturally cooling down to a more normal temperature range, this causes a shift in aromatics towards a more complex secondary and savoury spectrum. To add another dimension we split off a small portion (5%) of the fruit once it arrived in the winery and fermented this parcel on skins. The small stainless tank was briefly cold soaked for 36 hours to pull the core temperature down. Fermentation then initiated shortly after without the addition of cultured yeast. We maintained a temperature of 14-16°C and hand plunged just once a day for gentle extraction prior to basket pressing at 4 Baume direct to neutral puncheons where primary fermentation was completed. Minimal malolactic fermentation occurred as we sulphured each individual vessel at optimal balance after it's completion of primary fermentation. Fermentation and maturation in old and new oak for 9 months, of which 20% was new. All parcels were left on full yeast lees in oak for 7 months post fermentation and the wine was stirred weekly for 12 weeks, then clarified, filtered and bottled in November 2019. The overall emphasis is to maintain balance between the characteristics of the fruit and the oak, in order to best express the elegance, complexity and finesse of this varietal whilst highlighting the terrior of the site and season within which it was grown.