



credaro

MARGARET RIVER

KINSHIP

SAUVIGNON BLANC



COLOUR

Lifted green hue

NOSE

Lifted passionfruit skin, flinty minerally, creamy, punchy and rich

PALATE

Rich gooseberry, passionfruit skin, tropical flavours are lifted by a bright and vibrant acidity. Rich, flinty, creamy texture adds to the density and richness of the mid palate. A balanced acid line adds length and density to the palate. A flavoursome luscious drink. Made to be different and engage people to think outside of the box

WINEMAKING

This parcel is a small case make depicted from the best Sauvignon Blanc vineyard located near the winery. The fermentation for this wine occurred naturally with indigenous yeasts i.e. "wild" fermented. No acid or fining agents were added to the wine during production whatsoever. All barrels had SO₂ added immediately post fermentation with no MLF allowed to occur. The lees were stirred monthly and the wine was matured for eight months in oak. All of the barrels used were Old French oak

VINTAGE NOTES

2019 was a cooler than normal vintage with below average temperatures experienced throughout Spring and Summer. Canopy management was critical to ensure maximum sun exposure reached the fruit. This allowed us to harvest the first of the white grapes with balanced sugar, tight natural acid and clean varietal flavours. Early Autumn rain came just as the majority of the whites were off, allowing the reds to continue to ripen, coming off before the heavy autumn rains hit the region. Wines from 2019 will display elegant fruit flavours, slightly lower alcohols and bright natural acidity.

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Trent Kelly

GRAPE VARIETY

100% Sauvignon Blanc.

BOTTLED

November 2019

GROWING AREA

Margaret River

ALC %/VOL

13.0 % v/v

TITRATABLE ACIDITY

7.95 g/l

PH

3.13

CELLAR POTENTIAL

Drink now

OAK

Older oak

MATURATION

8 months