

2016 F-Series Sauvignon Blanc Technical Notes

Fruit Source:

Framingham's estate vineyard. The usual core fruit ("Quail Trail") for this wine was lost to frost in 2016. We have two other sections of older fruit on the estate, one in north-south orientation, the other in east-west. Soils are stony, old riverbed derived. EW orientated Sauvignon Blanc has a "green" side to the canopy and a "ripe" side. The green side sees very little sun during the day, whereas the ripe side has sun for most of the day. Ripe side fruit was hand selected for this wine, with a portion of green side being picked a little bit later. The wine also has a hand selected portion from our north south rows.

Winemaking:

Hand-picked fruit was subjected to several different treatments. 20% of the wine was fermented on skins as you would do red wine; one parcel was given some skin contact before pressing and another was whole bunch pressed. No sulphur dioxide was used in the juice. The wine is all spontaneously fermented, 70% in barrels and puncheons. The overall breakdown is 30% stainless steel, 20% acacia puncheon and 50% older French oak barriques. The wine was on full lees for 10 months and the barrel portion was aged also for 10 months.