



F-SERIES Sauvignon Blanc 2017

ANALYSIS

ACID
5.0g/l

PH
3.4

ALC
13.5% vol

HARVEST DATE

10th to 18th April 2017.

FRUIT SELECTION

Grapes for 2017 F-Series Sauvignon Blanc were selected from all three sections of organically grown vines around the winery. Soils here are of the old river bed type; fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravel and silt.

WINEMAKING

A mixture of treatments is used. Grapes were either bunch pressed or allowed some skin contact before pressing. Unclarified, unsulphured musts were settled for 12 hours before racking off gross solids to old oak bariques and puncheons (90%) and stainless steel barrels (10%). Fermentation was allowed to start spontaneously, and the wine left on full ferment lees for 9 months before bottling.