



## F-SERIES Sauvignon Blanc 2018

### ANALYSIS

**ACID**  
XX g/l

**pH**  
3X.X

**ALC**  
X.X% vol

### HARVEST DATE

19<sup>th</sup> March and 6<sup>th</sup> April  
2018.

### FRUIT SELECTION

Grapes for 2018 F-Series Sauvignon Blanc were selected from two 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, allowed some skin contact before pressing or fermented on skins. For the portion not fermented on skins (66%) unclarified, unsulphured musts were settled for 12 hours before racking off gross solids to old oak barriques. Fermentation was allowed to start spontaneously. 35% of the blend was fermented spontaneously on skins for two weeks before being pressed to old wood. All components were left on full ferment lees for 10 months before clarification and bottling.