



F-SERIES Sauvignon Blanc 2022

ANALYSIS

ACID
6.5g/l

pH
3.44

R.S
Nil

ALC
12.5% vol

HARVEST DATE

25th- 29th March 2022

GROWING SEASON AND FRUIT SELECTION

The 2022 season was not without challenges with significant rain events leading into harvest. Careful fruit selection was required from two sections of organically grown vines around the winery (90%) and Andalane vineyard further down Conder Bend Road a mere 500m from the estate. Soils here are of the old riverbed type with fist sized stones composed of greywacke (a hard, dark type of sandstone streaked with quartz and feldspar), mixed alluvial gravels and silt. Consequently, vine canopies lack vigour, the fruiting zone is more exposed to the elements and yields are naturally lower. These factors produce an atypical style of Sauvignon Blanc.

WINEMAKING

Grapes were hand harvested whole bunch pressed (95%), or destemmed and fermented on skins (5%) to impart a texture and aromatic intrigue. Both alcoholic and malolactic fermentations started spontaneously in a mixture of 225L and 500L seasoned French oak and acacia barrels where they were stored un-sulphured on gross lees for 10 months before being blended and bottled.