2019
10X
Barrel Fermented Sauvignon Blanc

Our Thoughts

Lemongrass, lime and hints of background spice introduce us to this savoury yet grassy Sauvignon Blanc.

This barrel fermented style offers freshness and minerality whilst capturing zesty layered tones that linger on the finish.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering. However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.

Harvest Date

Hand picked 3-20 March 2019

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in old 228 litre French oak barrels
- 9 month aging in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (75%) malolactic fermentation before bottling unfined and filtered

Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Food Pairing

Grilled barramundi with lemongrass:: serve at 6–9°C

Best Drinking

2020-2025

Your Thoughts