



# 2022

## 10X

### Barrel Fermented Sauvignon Blanc

#### Our Thoughts

Lime and barley combined with hints of fennel lift and drive the nose on this savoury Sauvignon Blanc. The palate unwinds and lends itself to honeydew and bay leaf together with pithy phenolics and a crunch of acid on the finish.

#### Vintage Comment

The 2022 season started with a very wet and variable spring, resulting in poor flowering, small bunches and reduced yields across many sites. However, the exceptional summer and autumn months to follow provided perfect ripening conditions that generated great concentration and striking flavours across all varieties

#### Harvest Date :: Yield

Hand picked 6.4.22 :: 3 t/ha

#### Vineyards :: Clones

Judd :: H5V10, F14V9

#### Baume :: pH :: TA

11.8 :: 3.04 :: 10.1 g/L

#### Winemaking

- whole bunch pressed to tank, racked taking light fluffy lees to barrel for natural fermentation
- 5 months in barrel with bâtonnage twice a week
- The wine was then blended in stainless steel tank where it underwent natural partial malolactic fermentation before being filtered and bottled

#### Aging :: Oak

4 months :: 6-7 year old French oak barriques

#### Finished residual sugar :: pH :: TA

0.36g/L :: 3.24 :: 6.3g/L

#### Alcohol

12.5% (7.4 standard drinks/750ml bottle)

#### Production

Bottled October 2022 :: screwcap

#### Food Pairing

Marinated artichoke and broad bean pasta topped with fresh chilli and dill

#### Best Drinking

2022-2026 serve at  
6-9°C

