



2021

10X

## Barrel Fermented Sauvignon Blanc

### Our Thoughts

A barrel fermented wine that demonstrates the diversity of this variety. While the nose has lifted notes of lavender, cut grass and snow pea, the combination of time in older oak during fermentation and some bâtonnage means the mouthfeel and palate is distinctly savoury however balanced with hints of lime, lychee and chamomile, offering great drive with a lingering finish.

### Vintage Comment

Moderate temperatures throughout a wet spring and throughout flowering resulted in healthy canopies with slightly lower than average yields.

Above average rainfall over the Summer due to La Niña was moderated by dry spells and moderate temperatures resulted in slower ripening. High levels of acidity were retained together with great concentration of flavour and fine detail.

### Harvest Date :: Yield

Hand picked 8 April 2021 :: 1.7t/ha

### Vineyards :: Clones

Judd :: H5V10, F14V9

### Brix :: pH :: TA

22.5 :: 3.21 :: 8.0

### Winemaking

- whole bunch pressed to tank, racked taking light fluffy lees to barrel for fermentation
- 4 months in barrel with bâtonnage twice a week
- Natural partial (97%) malolactic fermentation

before bottling unfinned and filtered

### Aging :: Oak

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

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

2.0 :: 3.29 :: 5.6g/L

### Alcohol

13.5% (8 standard drinks/750ml bottle)

### Production

21 July 2021 :: screwcap

### Food Pairing

Prawn fettuccine with lemon cream, garlic and chervil :: serve at 6–9°C

### Best Drinking

2021-2025

