



2006 Barrel Fermented Sauvignon Blanc



The Vineyard...

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

Brix::pH::TA 22.1° (12.3° Baumé) :: 3.24 :: 8.2 g/l
 Vineyards::Clones Judd :: F14V9, H5V10
 Harvest date 30 March 2007; hand picked
 Yield 6.8 tonnes/ha (2.8 t/acre, ~40.8hl/ha)

The Winery...

Winemakers :: Richard McIntyre & Martin Spedding
 Winemaking In 2006 we made a special selection of our Sauvignon Blanc grapes to produce a different style of wine from the standard tank fermented style made throughout the new world. Whole bunch pressed and unsettled juice transferred to older barrels. Wild yeast fermentation and partial MLF (natural). 8 months in barrel before gelatine fining and sterile filtration before bottling.
 Alcohol 13.0% (7.7 standard drinks/750ml bottle)
 Residual sugar Dry (0.77 g/l)
 Malolactic Partial
 Aging::Oak 8 months :: old French oak
 Production Bottled 17 December 2006 :: screwcap
 Finished pH::TA 3.30 :: 6.4 g/l

The Tasting Room...

Release Date :: January 2007
 Tasting notes Pale green gold with a restrained smoky, nutty nose, the result of barrel fermentation, adding spicy honeyed complexity to the fruit characters of gooseberry, lemon and passionfruit. Classic Sauvignon Blanc structure on the palate, with crisp acidity showing some crunchy green pea and asparagus notes, added butter and spice from the oak treatment and a creamy, yet fine mid-palate weight and texture. A complex and textural Sauvignon Blanc.
 Food::Temperature Well suited to the flavours of prosciutto and melon, goats cheese and roasted root vegetable salads and salt baked snapper. Serve at 7-10°C.
 Best drinking Drinking well now and through 2010

Reviews...

This is a stunning debut - the winery's first barrel-fermented sauvignon blanc and one of the finest around. It's savvy but not as you know it; lovely fruit - grapefruit and pith with a hint of orange blossom, too - a touch of spice and white pepper. On the palate, it's layered, with creamy, leesy notes; textural and superbly balanced. And an elegant wine, a description not often associated with savvy. More of this please.

Jane Faulkner :: 10 March 2007 :: The Age