

2018 10X Sauvignon Blanc

Our Thoughts

Both textured and complex. This barrel fermented Sauvignon Blanc is made in a distinctive savoury style, with hints of lavender and sage on the nose but then follows through with lovely citrus and grassy flavours that build on the palate. A powerful and refreshing wine.

Vintage Comment

Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).

Harvest Date

Hand picked 22 March 2018

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeast in old 228 litre French oak barrels
- 7 months in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (49%) malolactic fermentation before bottling unfinned and filtered



Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Food Pairing

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

Best Drinking

2019-2024

Your Thoughts

