



Tasting Notes 2017 10X Sauvignon Blanc



Vintage Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

Vineyards :: Clones Judd (100%) :: F14V9 (68%), H5V10 (32%)
Harvest date :: Yield Hand picked 7 April 2017 :: 6.3 tonnes/ha (2.6 t/acre, ~37.8hl/ha)

Brix :: pH :: TA 20.2° (11.2° Baumé) :: 3.12 :: 8.7 g/l

Winemaking Grapes hand-harvested in early April and transferred to press via gravity before being whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old 228 litre French oak barrels. A 10 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (55%) malolactic fermentation before bottling lightly fined and filtered.

Winemakers Sandro Mosele, Martin Spedding

Aging :: Oak 10 months :: old 228 litre French oak barrels

Malolactic Partial (55%)

Residual sugar Dry (<0.1 g/l)

Finished pH :: TA 3.28 :: 7.4 g/l

Alcohol 12.0% (7.1 standard drinks/750ml bottle)

Production 541 dozen :: bottled 19 February 2018 :: screwcap

Release date June 2018

TASTING NOTES The long and slow vintage has played into this wine's favour, delivering a tension between acidity and texture that is genuinely enjoyable. A lift of passionfruit, lemon curd and a little meringue, the palate driven by taut, citrussy natural acidity but with a softer edge that makes it fresh and inviting. A stand-out.

Andrew Graham [May 2018, commissioned by TMBT]

Food :: Temperature Coconut green prawn curry. Serve at 6–9°C.

Best drinking 2018-2023

REVIEWS