TECHNICAL & TASTING NOTES

WINE ART SERIES SAUVIGNON BLANC

VINTAGE 2019

% VARIETAL 100% SAUVIGNON BLANC



THE YEAR

2018 was another great vintage in the Margaret River region. Winter was met with cold and wet conditions. Rainfall in June and July was lower than average, but significant rainfall in August filled dams on the Estate. The mild early spring conditions delayed flowering by approximately 10 days over much of the vineyard, before the weather improved significantly and warm blue sky days were once again common place. A significant 52mm of rain in late January set up the unirrigated vineyards for a perfect final ripening. Vintage commenced in the last week of February when the crisp and delicate flavours of the Riesling were harvested. Chardonnay followed soon after through early March, Sauvignon Blanc into the last weeks of the month.

TASTING NOTES

Bright and fragrant with vitality and energy, cut limes feature with lycees and kiwifruit. Passionfruit blossom, frangipani and betel leaf are complementary in the background. Vibrant and concentrated palate with grapefruit, lime curd and custard apple at the forefront. Layered and textural mid palate leads to a thread of oyster shell and subtle oak spice, towards a talc like acid finish.

VINIFICATION

The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and inoculated with 40% being fermented in twice used French oak barriques. This wine was left in barrels for 4 months to age on lees and then blended with the tank fermented wine, stabilised and bottled.

FINING	Bentonite, PVPP, skim milk	FILTRATION	0.45Qm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	4 months
FINAL ACID	6.91 G/L	FINAL PH	3.12
BOTTLING DATE	28 Nov - 29 Nov 2019	PICKING DATE	13 Mar - 26 Mar 19
AVERAGE BRIX	22.5	RELEASE DATE	August 2020