



## Technical Information

**Wine:** Classic Dry White

**Vintage:** 2019

**% Varietal:** 37% Sauvignon Blanc, 35% Semillon, 28% Riesling

**The Year:** Winter 2018 was cold and wet. Pruning conditions were tough with few blue sky days. It will be remembered for the weeks of strong west to north westerly winds off the Indian Ocean, with several days of southerly hail to mix up the pruning experience. Rainfall in June and July was lower than average but significant rainfall in August filled dams. Spring was cooler than average, a bit grey with few warm blue sky days. The mild early spring conditions delayed flowering about 10 days over much of the vineyard. In late spring and early summer the weather improved significantly and warm blue sky days were common place. A significant 52 mm of rain in late January set up the unirrigated vineyards for a perfect finish. 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. In a year where there was no marri blossom to distract the birds from the grapes every net on the estate was used and reused. The Cabernet and Shiraz harvest commenced with gusto in the middle April and concluded in the last days of the month. The mild but clear weather through to the end of April allowed the development of excellent flavour and tannin profiles in the reds.

**Tasting Notes:** Aromatic, heightened and fragrant, the nose features a myriad of juicy mango, passionfruit, feijoa and apple. Citrus blossom and subtle sweet spice complement the fruit core. The palate is luscious with volume and generosity. Nectarines, melon, pear and kiwifruit are the highlight throughout. Vibrant acidity gives freshness and energy leading to a gentle talc-like finish.

**Vinification:** The grapes were picked in the cool of the night by machine and immediately pressed. The juice was cold settled with enzymes for 3-5 days and then racked off gross lees. The juice was warmed and inoculated with commercial yeast strains and fermented in stainless steel tanks under controlled temperature conditions not exceeding 13 degrees, also some older French oak was used with barrel fermentation for complexity. After fermentation the wine was clarified, lightly fined, stabilised and bottled.

**Fining:** Skim Milk, bentonite and PVPP

**Final Alcohol:** 12.5%

**Final Acid:** 6.73 g/L

**Average Brix:** 22.5 – 23.0

**Bottling Date:** 13/08/19 – 14/08/19

**Filtration:** Sterile

**Barrel Maturation Time:** 3 months for Semillon

**Final PH:** 3.22

**Release Date:** 01.06.2020