

# TECHNICAL & TASTING NOTES

**WINE** ART SERIES SAUVIGNON BLANC

**VINTAGE** 2021

**% VARIETAL** 100% SAUVIGNON BLANC

## THE YEAR

2021 provided a milder Margaret River vintage, but produced fruit with fantastic intensity. 2020's winter was typically wet and windy with heavy falls in July, August and September resulting in close to average rainfall.

Chardonnay was the first variety to burst in the last week of August, followed by the Riesling and Cabernet through late August and September. Chardonnay cap fall was mostly complete by November 10.

Summer was generally warm with few hot days experienced. Veraison was first noted in the estate Pinot Noir vineyards in the final days of December and Chardonnay veraison commenced in the first week of January. Bird nets went onto the vineyards through early January, however a substantial and prolonged show of Marri blossom in the region kept the birds out of the vineyards until March when its flowering was complete.

Harvest commenced in the last week of January with Pinot Noir for the Estate Brut. Weather in the first weeks of February was mild and 80mm of rain fell, providing welcome relief for the unirrigated vineyards. Sauvignon Blanc, with its late varietal budburst and flowering was harvested in the first week of March.

## TASTING NOTES

The nose is a myriad of primary fruits within lychee, guava, blackcurrant cut lime and grapefruit. It is bright, clear and lifted. There is delicate complex spice throughout with a savoury cedar/camphor corridor.

Grapefruit, burnt lime and lemon sherbet greet the palate. Diligent textures and coriander seed note surround the mid palate with a mineral thread. Very energetic, with woven acid and a talc, chalk-like finish.

## VINIFICATION

The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and inoculated with 30% being fermented in twice used French oak barriques. This wine was matured in barrels for four months to age on lees and then blended with the tank fermented wine, stabilised and bottled.



<b>FINING</b>	Bentonite, PVPP & Skim Milk	<b>FILTRATION</b>	0.45Qm
<b>FINAL ALCOHOL</b>	13.0%	<b>AVERAGE BRIX</b>	22.5
<b>FINAL ACID</b>	6.86 G/L	<b>FINAL PH</b>	3.12
<b>BOTTLING DATE</b>	11 October 2021	<b>RELEASE DATE</b>	November 2021