



Sauvignon Blanc

2017 - SAUVIGNON 94%, SEMILLON 6%

TASTING NOTES

Lemon, grapefruit and grassy herbal notes introduce the wine, followed by tropical aromas, pineapple and melon. Citrus leads the bright, electric attack with herbaceous notes carrying through the mid-palate, leading to a beautifully tropical finish. Honey and wax characters will develop, increasing this wine's complexity.

PAIRING

Pairs well with roasted chicken, turkey and seafood.

BOUQUET

Grapefruit & Melon

GROWING SEASON

The 2017 vintage had a slow start with cool days and a lot of precipitation leading to flooding in the valley. Bud break started around 14 days later than 2015 and 2016, but only a couple of days off the 15-year average. As the season progressed, months of hot, dry conditions allowed for the vineyards to catch up and hit all the expected key developmental stages. With the drought conditions, forest fires hit the west coast. The smoke provided the benefit of a buffer for heat through the intense summer sunshine, helping to moderate the accumulation of sugars and loss of acid. But it also led to humid days and increased disease pressure; extreme diligence was rewarded by healthy and clean fruit. The nights cooled off towards harvest, allowing for great evolution of fruit flavour without any spikes in sugars while maintaining a bracing acidity.

VARIETAL PROFILE

TOTAL ACIDITY	8.0 G/L
FINAL PH	3.25
RESIDUAL SUGAR	0.52 G/L
ALCOHOL	12.9%
CASES PRODUCED	660
CSPC	281568