
GREYSTONE

BARREL FERMENTED

SAUVIGNON BLANC 2018



Light golden in colour, this Sauvignon Blanc is rich, creamy and textural. It possesses ripe fruit flavours - a luscious mix of tropical and stone fruits – which are balanced perfectly with fruit-laden acidity. Wild fermented entirely in old oak with Loire clones adding texture and richness. Partial malolactic contributes to soft acidity and mouth filling texture.

VITICULTURIST'S NOTES

We have three separate blocks of Sauvignon Blanc planted at Greystone vineyard. Our two blocks on the top terrace are planted on a clay-based soil. These blocks are planted with the traditional MS Bordeaux clone of Sauvignon and provide a classical backbone to the wine. . Our special Loire clones (376 and 530) are planted on a lower river terrace in a silt loam soil. They are lower cropping, with open golden bunches. Additional leaf plucking increases sunlight penetration into the fruit-zone. This sun exposure ripens phenolics found in the grape skins and provides an appealing textural element to the mouthfeel in the finished wine. We intentionally pick later in the season to reduce methoxypyrazines – the herbal, green notes found in Sauvignon Blanc - and increase riper stone-fruit and tropical flavours.

Picking Date: 20 March 2018 – 10 April 2018

Average Brix: 22.2 | **T.A:** 8.52 | **pH:** 3.18

WINEMAKER'S NOTES

We picked our Sauvignon Blanc in four lots. We settled three of the picks in tank before racking to oak barrels, while the fourth pick, from our Loire vines, was transferred to oak barrels without settling. All barrels fermented with wild yeast and aged on yeast lees for a further 7 months. 40% of the wine went through full malolactic fermentation before blending and estate bottling without fining.

TA: 7.10g/L | **pH:** 3.17 | **Alcohol:** 13.0%