

## **2016 Sauvignon Blanc**

RRP - \$23

The fruit from our two blocks of Sauvignon Blanc was kept separate and treated differently to create this intensely aromatic and vibrant wine. One batch was immediately whole bunch pressed to tank for a crisp mineral component, while the other batch was kept on skins for 24 hours before being wild fermented with higher solid levels to add aromatics and texture. Bursting with passionfruit and zesty citrus notes, this refreshing Sauvignon Blanc is the perfect wine for a hot summer day.

**New Release**

**Past vintage ratings:**

2014 James Halliday 95/100

2013 James Halliday 95/100

2012 Ray Jordan – Best Sauvignon Blanc in Western Australia

## **2016 Vintage**

After a relatively warm start to the season this year's harvest began on February 9th, so roughly around the same time as last year. Full flavour development, however, occurred at lower Baumés than in previous years and with acid levels still very high - both factors that very much suit the style of wine we make. As in 2015 the yields across all white varieties again were very low, which means we won't have a great deal of stock available once more. More importantly, however, the quality is looking outstanding: Minimal disease pressure in the vineyard resulted in exceptionally clean fruit, and all wild yeast ferments began with ease and continued to surprise us with the clean and extraordinarily fragrant aromatics they developed during the fermentation process, which is further testament to the excellent health of our little vineyard. Every one of our white wines was fermented dry without the addition of yeast, which makes them a true and inimitable expression of our unique site. All in all another great vintage for the whites that we are really looking forward to sharing with you soon.

After all the white varieties had been picked over the course of just 6 days, the weather turned and became noticeably cooler, which meant a fairly long break before the reds were fully ripe and ready to be harvested. This drawn out cooler ripening period resulted in great flavour and tannin development at very low Baumés across all red varieties. At 20 years of age our old Cabernet vines are now showing noticeably less vigour than they have in the past, but the quality of the fruit we've been getting off them has been truly impressive. In the winery Chris has therefore been working hard on fine-tuning his selection of barrels for what we expect will be remembered as an exceptional red wine vintage, even by the consistently high standards we have become used to here in Margaret River.