



SAUVIGNON BLANC

WINE SPECIFICATION

Vintage | 2018

Grape variety | 100% Sauvignon Blanc

Oak maturation | 68% of the wine spent 3 months in French Barriques. 7% in new oak and the balance 1 and 4 year old oak

Typical analysis | 13.5% Alc/Vol

Release date | July 2018

TASTING NOTES

Colour | Pale green/straw.

Aroma

Pungent and complex with herbaceous characters of nettle and peashell with balanced dusty-cedar oak. There is underlying fruit characters of passionfruit and gooseberry with wafts of wet wool and wood smoke.

Palate

Rich, full and textured palate displaying varietal characters of nettle, grass, passionfruit and gooseberry. The use of oak and wild fermentation has brought an extra dimension of complexity and structure with characters of cedar, wet wool and wood smoke. A well integrated and complex wine that has all the hallmarks of a varietal Sauvignon Blanc.

Food matches

Goats cheese salad with asparagus, scallops with pea puree.

Peak drinking | Drink now to 2021.

WINEMAKERS COMMENTS

Viticulture

Handpicked fruit from the open lyre trellis “Home Block” vineyard went into this Sauvignon Blanc. The 2018 vintage was a mild year for white grapes in Margaret River allowing plenty of time during February and March to ripen the fruit to our specification.

Winemaking

The handpicked fruit was harvested very early in the morning, then sent immediately to the winery for processing. 32% of the wine was fermented in stainless steel with a known yeast strain. The remaining wine was fermented in French barriques with 41% of the blend being fermented with wild yeast on medium to high solids. The final blend was put together in June 2018.

Storage/Bottling

Bottled under screw cap into a premium burgundy bottle in June 2018. After elevating the Sauvignon Blanc to the ‘Premium’ status within the Forester range in 2009, we have further increased the structure and complexity of the wine through barrel fermentation, partial wild fermentation and storage on lees.