



Technical Information

Wine: Art Series Sauvignon Blanc

Vintage: 2018

% Varietal: 100% Sauvignon Blanc

The Year: Winter 2017 was typically wet and windy. There were some challenging days for the pruning team. Chardonnay was the first variety to burst in late August, followed by the Riesling and Cabernet through September. A few days of windy cold weather in early September resulted in low yields in Chardonnay vineyards on exposed westerly facing slopes. Flowering in all varieties was about 10 days earlier than in vintage 2017. Chardonnay cap fall was mostly complete by November 13. Spring was generally mild with the usual showery and sunny periods resulting in excellent set across most varieties. Summer was warm with very few hot days with veraison occurring two weeks earlier than in 2017. 2018 was a spectacular year for flowering of the local Marri trees, this kept birds away from the ripening vineyards. Harvest commenced in the Riesling in the middle of February, onto Chardonnay a week later and then Sauvignon blanc in the first weeks of March. Shiraz and Cabernet harvest commenced in the last week of March and into the third week of April. After early leaf removing across the fruit zone to let in the sun and thinning of fruit where necessary the reds were able to hang well into a rain free April. The slow Autumn ripening allowed Shiraz and Cabernet to develop intense and vibrant fruit flavours with excellent tannin ripeness. An excellent vintage with standout varieties being Riesling, Chardonnay, Shiraz and Cabernet sauvignon.

Tasting Notes: Bursting lime, lemon, lycee and grapefruit meet with subtleties of fragrant jasmine, basil and lime leaf notes. The nose is highly concentrated with delicate complexity. The palate displays great clarity and purity. A finite fruit spectrum of lemon, lime and grapefruit unfolds to a palate that has capacity, volume and delicate textures. Precise acidity captures and creates a defined palate of vibrancy, leading to a talc like finish.

Vinification: The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and inoculated with 40% being fermented in twice used French oak barriques. This wine was left in barrels for 4 months to age on lees and then blended with the tank fermented wine, stabilised and bottled.

Fining: Bentonite and PVPP

Final Alcohol: 13.3%

Final Acid: 7.50 G/L

Average Brix: 22.5

Filtration: 0.45µm

Barrel Maturation Time: 4months

Final PH: 3.09

Bottling Date: 29/11/18 – 30/11/18