

TECHNICAL & TASTING NOTES

WINE Art Series Sauvignon Blanc
VINTAGE 2024
% VARIETAL 100% Sauvignon Blanc

THE YEAR

Another wonderful year for Margaret River wines.

Winter of 2023 was generally mild. Some blustery pruning days were tackled but there were fewer than usual. Chardonnay and Pinot Noir budburst was early and complete by August 18. Riesling budburst followed soon after, while the reds waited for the weather to fine up in mid-late September.



Summer was dry; the last rain of significance fell in mid-September, with only 25.2mm to the end of vintage. The season was warm, starting earlier than average and finishing earlier. A couple of hot days and generally splendid weather through November and December set up a January 15 vintage start in the Pinot Noir for sparkling. A rapid succession of Chardonnay handpicks commenced on January 30 for several weeks, with fine sunny mild mornings providing perfect conditions for protecting the delicate lime and pear flavours of the fruit. Concurrently the Riesling harvest commenced at night, ensuring that the lemon lime fruit arrived at the winery cooled. Sauvignon Blanc, a later ripening white variety, was harvested over 6 very early mornings and delivered to the winery with wonderful bright lemony acid and hints of the tropics.

January and February 2024 had a spectacular flowering of the regions local red gum, Marri. Calm harvest mornings were filled with the delicate sweet honey-like scent of the trees laden with blossom. Birds were, during the harvest of the white, completely preoccupied with the bloom.

TASTING NOTES

Intense aromas of jasmine, kaffir, daisy flowers and fennel greet the nose, alongside a tapestry of lemon, lime, black pastille and guava across the fruit spectrum. Elements of pistachio, blanched almonds and just a touch of cardamom provide added complexity.

Grapefruit, lemon, native lime and granita feature among a myriad of flavours and textures on the palate. The shape and frame is precise, with purity and clarity throughout. The acidity creates lively energy, then combines with an ocean spray nuance. Savoury layers run parallel to the fruits and acidity, leading to an enviably long and talc finish.

VINIFICATION

The grapes were crushed, pressed and the juice then cold settled. After settling, the juice was racked and inoculated with pure yeast cultures with 30% being fermented in one-year-old French oak barriques. The wine was matured in barrels for 4 months to age on lees, with fortnightly batonnage to build subtle texture and complexity. Following this short maturation period, the barrel fermented and matured components were then blended with the tank fermented wine, lightly fined, stabilised and bottled.

FINING	Bentonite, PVPP and skim milk	FILTRATION	Sterile filtered
FINAL ALCOHOL	13.0%	AVERAGE BRIX	22.5
FINAL ACID	7.14 g/l	FINAL PH	3.11
BARREL MATURATION	4 months	RELEASE DATE	October 2024
BOTTLING DATE	10 – 12 September 2024		