

Sauvignon Blanc

tasting notes

Grape variety 94% Sauvignon Blanc, 6% Semillon

Vintage 2013

Oak maturation 57% of the wine spent 4 months in 1-3 year old French Barriques

Typical analysis 13.5% Alc/Vol

Release date August 2013

Peak drinking Drink now - 2016

Food matches

Goats cheese salad with asparagus, scallops with pea puree

Colour

Pale green / straw

Aroma

The wine opens with pea shell, flint and passionfruit with an underlying mealy richness. There is a floral lift with balanced nutty oak in support.

Palate

Full, firm and long with creamy-mineral texture. Herbaceous flavours dominate with pea shell, nettle and grass, along with underlying passionfruit and blackcurrant. There is a nutty/oatmeal complexity from barrel fermentation and time on yeast lees. A restrained style with purity and complexity.

winemaker comments

Viticulture

Handpicked fruit from the open lyre trellis "Home Block" vineyard went into this Sauvignon Blanc. The 2013 vintage was another classic year for white grapes in Margaret River allowing plenty of time during the warm month of February to ripen the fruit to our specification.

Winemaking

The handpicked fruit was held in cold storage overnight to eliminate the need for must chilling once the fruit had passed through the crusher. 43% of the wine was fermented cool in stainless steel with a known yeast strain. The remaining wine was fermented in one to three year old French barriques with a 14% of the blend fermented with wild yeast. The final blend was put together in July 2013.

Storage / Bottling

Bottled under screw cap into a premium burgundy bottle in July 2013. 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.



MARGARET RIVER

