

PHILIP SHAW N°

NO.19 SAUVIGNON BLANC 2013

Sauvignon Blanc was planted within Koomooloo vineyard in 1990. The vines run easterly on a steep cool slope where the rows lead from east to west, allowing natural bunch shading. The variety generally has small tight bunches and our goal is to reach an even crop level with clean varietal character.

2013 was really the opposite of 2012. Summer was a lot warmer and there was little rain to cause any disease pressure. The warmer conditions do however play an important role in the types of flavours that are developed. 2013 is more characteristic of what we are trying to achieve with this wine. Subtlety and texture are the key to making this wine an extremely pleasurable drink.

Sauvignon Blanc is proving to be an ideal variety for the higher, cooler areas of the Orange region, showing both definition and powerful varietal characters. This variety is machine harvested - The fruit is machined harvested which achieves two main goals. One is allowing us to harvest in the coolest part of the night and it also gives us a short amount of skin contact prior to the fruit being pressed in the winery. A lot of Sauvignon Blanc character is found in the skin.

After a gentle press the juice is settled for a short period (12 hours). The clear juice was racked off the sediment at the bottom of the tank and 15% of the pressings were moved to older barrels for fermentation, with native yeast from the vineyard. The wine was left on lees for four months before racking from the yeast sediment, cold stabilizing, blending and bottling.

Vineyard and Winery notes

Variety	100% Sauvignon Blanc
Vineyard	Koomooloo Vineyard
Altitude	≈ 900 meters
Vines Planted	1990
Clone	Bordeaux F4 6 & F14V3
pH	3.4
TA	7.0
Alc	13.0%

Tasting notes

Colour	Pale, light. Slight green hue.
Aroma	Bright tropical fruit with an undertone of grass and nettle.
Palate	Medium to full bodied Sauvignon Blanc. Lingering texture allows the fruit to carry through on the pallet.