

PHILIP SHAW N°

NO.19 SAUVIGNON BLANC 2014

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.

2014 was a challenging harvest in many ways. Generally we harvested most of our fruit to avoid a large weather event. As a result the wines show great finesse and class with no overpowering and ripe fruit flavours. The wines are delicate in nature.

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.

The wine for 2014 was made to express as much personality as possible. The juice was not settled at all. All of the pressings were transferred to barrel for fermentation and part of the free run was allowed to ferment naturally to help increase complexity in the blend. The wine spent 6 months on gross lees with regular stirring to help improve texture.

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	7.2
Alc	13.0%

Tasting notes

Colour	Pale, light. Slight green hue.
Aroma	Lemon zest, grass and nettle.
Palate	Light to medium bodied with subtle fruit and texture. Citrus fruit and custard apple