

HIGH ALTITUDE
PHILIP SHAW
COOL CLIMATE

2016 No19 Sauvignon Blanc

Overview of growing season and harvest period for 2015:

Leading into the 2016 growing season we had a long and cold winter, with plenty of good rainfall. Warm weather through October and November set the tone for an early harvest. December rains recharged the soils and gave the vines the push they needed. Harvest started in mid February and was hard and fast, finishing in late March. The harvest period was characterised by hot days with cool nights providing ideal ripening and picking conditions. Above average temperatures in March resulted in warmer fruit flavours and depth, with the cool night helping to retain delicacy and freshness.

Winemaking notes:

Sauvignon Blanc is machine harvested as it enables us to pick at night when the fruit is coldest, as well as macerating the skins to allow for greater extraction of flavours. Once the fruit arrives at the winery it is pressed off its skins. We use a combination of wild and selected yeast strains for fermentation, of the different batches, to enhance varietal and complexed characteristics. Varying degrees of solids are introduced to the ferments to allow the development of more savoury flavours and improve mouthfeel. We use a fusion of old and new world techniques to create a more layered and complex expression of Sauvignon Blanc. The batches are blended to attain a balanced and harmonious wine.

Tasting notes:

Color: Light straw colour with a green hue.

Bouquet: Vibrant showing nashi pear, lychee and citrus fruit.

Palate: Intense with fresh citrus fruit, bright acidity and layered complexities. The wine has sumptuous savoury elements entwined with fresh fruit making it a delicious drop.

Wine analysis:

pH	TA	Residual sugar	Alcohol
3.37	5.9g/L	<0.3g/L	13.0%v/v