



2018

• THE WINE •

Variety	Tasting Notes	Specifications
61.33% Chenin Blanc 25.63% Semillon 6.52% Chardonnay 6.52% Muscat d'Alexandrie	Freshly cut white nectarine, Johnathon apples, jasmine and lavender on the nose. A savory and gently fruited palate driven by textures of wet stone, white pear and sea-spray. Quenching and pristine with a touch of nutmeg and angelica on the finish.	pH: 3.35 Total Acid: 6.9g/L Alcohol: 12.5% by volume Residual Sugar: 1.20g/L

• THE SEASON •

A moderately wet winter in 2017 set up soils and vines perfectly for the oncoming growing season. Moderate flowering conditions and warm weather during fruit-set ensured balanced crop levels. A cool start to summer with a gentle and warm January and February following led to fruit with fantastic levels of natural acid, aromatic purity and balanced levels of weight and fruit density. A warm to cool March and April set reds up for exceptional tannin density and quality, with fruit spectrums residing in the lighter to medium bodied range. A vintage of exceptional purity and poise.

• THE VINEYARD •



Sub-Region	Vine Age	Soil Type
Various	26 - 44	Sandy loam over granitic clay
Clone	Rootstock	Trellis
Various	None	Various

• WINEMAKING •

Each parcel is sourced, picked and vinified separately, each with its own part to play and character to express. The Chenin Blanc is skin fermented for 9 days with 15% of the bunches fermented as whole-clusters. The Chardonnay is hand-picked, whole-cluster pressed, lightly settled and barrel fermented in old oak until dry, then blended with the other components. The Semillon is crushed, pressed, lightly settled and fermented in stainless steel. Muscat d'Alexandrie is skin fermented for 9 days, with about 15% as whole-clusters. Bottling in May after a short time on lees as a blend.