



2017

• THE WINE •

Variety	Tasting Notes	Specifications
47.84% Chenin Blanc 36.91% Semillon 8.20% Chardonnay 7.05% Muscat d’Alexandrie	Granny smith apples, jasmine and lavender on the nose, amplified by a savoury yet driven palate of wet stone, nectarines and sea-spray. Quenching and pristine with a touch of nutmeg and angelica on the finish.	pH: 3.15 Total Acid: 6.6g/L Alcohol: 12.8% by volume Residual Sugar: 1.70g/L

• THE SEASON •

A long wet winter in 2016 set up soils and vines perfectly for the oncoming growing season. Cool flowering conditions and late fruit-set ensured greater than usual crop levels and staggered ripening to an average of two to three week later than the long term average. A cool January and February led to fruit with fantastic levels of natural acid, immense aromatic expression and pristine fruit weight and character in whites. 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 pois.

• THE VINEYARD •

Sub-Region	Vine Age	Soil Type
Various	25 - 43	Sandy loam over granitic clay
Clone	Rootstock	Trellis
Various	None	Various

• WINEMAKING •

Each parcel is sourced, picked and vinified separately, each with it’s 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 30% as whole-clusters. Bottling in May after a short time on lees as a blend.

