

DRIFTWOOD

MARGARET RIVER

OCEANIA

spindrift

2016



BLEND

Semillon 52.9%, Pinot Gris 27.8%, Chardonnay 10.4%, Sauvignon Blanc 8.9%

COLOUR

Brilliant pale lemon.

AROMATICS

Vibrant lifted bouquet of nashi pear, lemon zest and guava notes.

PALATE

Light bodied, fresh flavours of nashi, lemon zest and passionfruit. A delicious fruit sweetness is complemented well with bright acid delivering a bright and breezy wine perfect for sunny days.

AGEING POTENTIAL

At its best now.

VINTAGE 2016

Margaret River just keeps on giving, another great season that started early, continued warm, provided some nervous moments (hail in November and 64 mm of rain in late January) but finished solidly. The rain in January was in the end a blessing as it stopped the accelerated ripening of both the whites and reds and provided some much needed ground water to see the grapevines through. Excellent canopy management in the vineyard and careful netting to protect against bird damage allowed the whites to build intensity of flavour and aromas in line with balanced acid. White harvest commenced on 5th February and following eleven intense days finished on 16th February. There was a brief lull before the reds started knocking with Driftwood's shiraz blocks coming in on 29th February. A slow and steady intake of reds followed, all with fantastic flavour, colour and fine powerful tannins. The final harvest was Driftwood's newly grafted cabernet sauvignon in block 2 on 8th April, showing bucket loads of promise for the future. Another cracking year that we're very excited to share with you.

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 5th to 16th February

pH / 3.20 Titratable Acidity / 6.7 g/L

Residual Sugar / 20 g/L Alcohol / 11.4%

