

# DRIFTWOOD

MARGARET RIVER

the collection  
classic white - ssb  
2018



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## BLEND

54.4% Semillon, 45.6% Sauvignon blanc

## COLOUR

Pale lemon with a green hue.

## AROMATICS

The vibrant bouquet has intense lemon sherbet, passion pulp and guava notes.

## PALATE

Medium bodied, the lively palate offers zesty lemon flavours combined with tropical fruits and a hint of lemongrass. A classic fruit driven Margaret River style with crunchy, mouth-watering acidity delivering a lingering fresh finish.

## AGEING POTENTIAL

Designed to drink now.

## VINTAGE 2018

If you could map out a dream run this season would be it! 2017/2018 unveiled itself calmly, if not coolly. Spring budburst was followed smoothly by good shoot growth with warm spells accelerating elongation. Rainfall through spring was timely. Flowering was solid in early November, with only one windy event causing concern in chardonnay blocks with southerly aspects. Fruitfulness was good, but not excessive. Mild conditions continued through to summer with December rains filling out canopies further with little need for irrigation. Margaret River just kept delivering the middle ground, which meant the vines were under no stress – middle ground is good for plants. Driftwood Estate implemented a bunch thinning program in red varieties. This and good canopy management were key to ensuring even physiological ripeness in late March/April. Veraison commenced early to mid-January. Again timely rain mid-January kept all vines happy and vibrant with fabulous acid retention and flavours intensifying in the whites steadily. It would not be 2018 vintage without mention of the Marri blossom – spectacularly full, the region looked like it had been dusted with icing that lasted well into March! The birds were drunk with nectar and chardonnay harvest began without fuss on Valentine's Day. Sauvignon blanc and semillon followed over the next three weeks with a longer window than normal due to excellent crunchy natural acid retention and bright flavours. A stellar start! The usual mid-March cold front came through, washed the dust off the reds. Shiraz harvest began on 17th March. Flavour, colour and phenolics developed well in all reds and patience was rewarded with vibrancy, depth and concentration across all varieties. There was no other pressure than to do it right and do it justice. Driftwood's final harvest was 17th April, another ripper from Margaret River!

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## WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 23<sup>rd</sup> February– 8<sup>th</sup> March

pH / 3.22

Titrateable Acidity / 6.8 g/L

Residual Sugar / 6.0 g/L

Alcohol/ 12.9%

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