

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

sauvignon blanc semillon

2018



BLEND

65.7% Sauvignon Blanc, 34.3% Semillon

COLOUR

Pale lemon straw.

AROMATICS

Bright lively aromas of lemon and lime curd, white peach, jasmine, nashi pear and passion pulp framed by subtle spicy French oak.

PALATE

Medium bodied, the lively palate offers flavours of zesty lemon, tropical fruit, lemongrass and toasty vanilla spice. The wild barrel fermented sauvignon blanc adds layers of depth and complexity complimenting the delicious creamy texture, juicy acidity and lingering purity of fruit.

MATURATION

Barrel and tank for 6 months - 30% new French oak

AGEING POTENTIAL

Drink now - until 2023.

WINEMAKING

A pristine, vibrant parcel of sauvignon blanc was harvested and gently pressed, going straight to barrel for wild fermentation with high solids, resulting in wonderfully textural elements. Batch fermentation followed using a range of yeast and cool temperatures to enhance varietal expression; the majority of sauvignon blanc and Semillon batches completed primary ferment in barrel.

VINTAGE 2018

If you could map out a dream run this season would be it! 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. Mild conditions continued through to summer with December rains filling out canopies further with little need for irrigation. 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. Vintage commenced at the end of February and our final harvest was 17th April, another ripper from Margaret River!

WINEMAKING DATA

Region / Margaret River Winemakers / Kane Grove

Harvest Date / 23 February - 8 March

pH / 3.24 Titratable Acidity / 7.1 g/L

Residual Sugar / 1.6 g/L Alcohol / 12.9

