

HAWKER CORNER

SAUVIGNON BLANC

GRAPE VARIETIES & SOURCE:

Sauvignon Blanc ex South Australia

HARVEST DATE:

January & February

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

Dry Conditions during Winter and Spring 2019 followed by a very hot December meant careful irrigation management was required to build the protective canopies for our Sauvignon Blanc grapes. The harvest period from late January through February proved remarkable, the mild days with cool nights contributing to wonderful freshness and acidity in our Sauvignon Blanc grapes.

WINEMAKING/VITICULTURE:

The Sauvignon Blanc grapes are picked in the coolest part of the evening and left on skins post crushing to allow maximum flavour extraction. To assist the preservation of the natural fruit flavours the juices are handled with minimal air contact and cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc. A percentage of the fruit was fermented on skins like a red wine which has added an extra dimension of complexity.

TERROIR/SITE:

We select the most fertile sites for Sauvignon Blanc to ensure full and healthy canopies which provide the perfect protected micro-climate to allow for optimal flavour development.

TASTING COMMENTS:

Colour: Pale Straw with a tinge of green.

Aromas: Fresh and zesty aromas of guava, passion fruit pith, lemon grass and freshly mown hay.

Palate: Light bodied showing layers of fresh lemon grass and papaya flavours. Fine crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and utterly delicious.

TOTAL ACIDITY (g/L): 6.09

pH: 3.21

ALCOHOL (%v/v): 10.5

