



SAUVIGNON BLANC 2015

PASSIONFRUIT • PINEAPPLE • GREEN TOMATO

THE 2015 DALRYMPLE SAUVIGNON BLANC WAS SOURCED FROM THREE VERY DISTINCTIVE SITES ACROSS TASMANIA. THE COAL RIVER VALLEY, NEAR HOBART, AND THE RELBIA AREA OF THE TAMAR VALLEY PROVIDED THE MAJORITY OF THE FRUIT ALONG WITH A SMALLER PARCEL FROM OUR OWN DALRYMPLE VINEYARD AT PIPERS RIVER.

A COOL TO MILD SPRING AND EARLY SUMMER WITH ABOVE AVERAGE RAINFALL. CONDITIONS CHANGED JUST PRIOR TO HARVEST IN MARCH, WHERE A MILD TO WARM AIR SYSTEM SETTLED OVER TASMANIA AND FOR THREE WEEKS WE EXPERIENCED ONLY BLUE SKIES AND MILD TEMPERATURES, PERFECT FOR FINISHING THE FINAL STAGES OF RIPENING WHILE ALSO MAINTAINING THE FINE ACIDITY THAT HAD DEVELOPED THROUGH THE COOLER MONTHS.

TO MAXIMISE COMPLEXITY WE HARVESTED AND FERMENTED EACH PARCEL OF FRUIT SEPARATELY WITH A RANGE OF YEAST STRAINS AND LEES CONTACT. A SMALL PORTION WAS FERMENTED IN OLD FRENCH OAK BARRIQUES TO ADD TEXTURE.

VARIETAL AROMAS OF PASSIONFRUIT AND PINEAPPLE WITH SOME FRESH CUT BOXHEDGE, GREEN TOMATO AND CRUSHED STALKS PROVIDING A SENSE OF AUSTERITY. THE PARCEL FROM THE BARREL FERMENT PROVIDES A NUTTY COMPLEXITY.

THE PALATE IS FRESH WITH BRIGHT FRUIT CHARACTERS. THE TEXTURE OF PEACH FLESH AND MEALINESS HELPS PROVIDE DEPTH AND INTEREST.

FOOD MATCH : DELICIOUS WITH ASIAN INSPIRED DISHES; THINK GINGER, SPICE AND ASIAN GREENS.

VITAL STATISTICS
HARVEST: 10TH TO 22ND APRIL 2015
TOTAL ACIDITY (G/L): 7.8
PH (UNITS): 3.17
TOTAL SO ₂ (MG/L): 95
RESIDUAL SUGAR (G/L): 3.0

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