



SAUVIGNON BLANC 2017

LIME • GREEN PINEAPPLE • GOOSEBERRY

THE DALRYMPLE SAUVIGNON BLANC WAS SOURCED FROM THREE VINEYARD SITES IN TASMANIA. TWO WERE IN COAL RIVER VALLEY, WITH THE THIRD FROM OUR ESTATE BLOCK IN PIPERS RIVER. THE COAL RIVER SITES PRODUCED FRUIT WITH SLIGHTLY MORE TROPICAL FLAVOURS BUT FINE BRIGHT ACIDITY, OUR ESTATE BLOCK HAD SLIGHTLY GREENER FLAVOURS AND FIRM ACIDITY TO PROVIDE FURTHER CONTRAST AND COMPLEXITY.

A COOL, WET SPRING FOLLOWED A WINTER OF ABOVE AVERAGE RAINFALL. TEMPERATURES WERE BELOW AVERAGE UP TO DECEMBER, WHEN A RETURN TO WARMER WEATHER SAW A FLUSH OF GROWTH FROM GOOD SOIL MOISTURE. IN THE THIRD WEEK OF FEBRUARY WE EXPERIENCED A RISE IN DAILY TEMPERATURES, WITH COOL NIGHTS AND DRY CONDITIONS THAT CONTINUED THROUGH TO MID MAY.

THE MILD SUMMER AND AUTUMN DAYS COUPLED WITH COOLER NIGHTS WERE IDEAL FOR FLAVOUR DEVELOPMENT AND ACIDITY RETENTION IN THE FRUIT. AFTER PRESSING, THE JUICE WAS COLD SETTLED, AND INOCULATED WITH YEAST FOR A LONG COOL FERMENTATION, FOLLOWED BY LEES CONTACT TO BUILD TEXTURE.

AROMAS OF FRESH CUT LIMES AND GREEN PINEAPPLE ARE EVIDENT AND TYPICAL OF THE RIPER FRUIT PARCELS FROM COAL RIVER VALLEY, WITH OUR OWN PIPERS BROOK FRUIT PROVIDING THE VIBRANT GREEN SPICE AND GOOSEBERRY. THE PALATE IS FRESH WITH BRIGHT FRUIT CHARACTERS EVIDENT, BALANCED WITH NATURAL ACIDITY AND A LONG, DRY FINISH. TEXTURE FROM LEES STIRRING POST FERMENTATION PROVIDES DEPTH ON THE PALATE AND INTEREST TO FOOD MATCHINGS.

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

VITAL STATISTICS
HARVEST: APRIL & MAY
TOTAL ACIDITY (G/L): 6.4
PH (UNITS): 3.31
TOTAL SO ₂ (MG/L): 99
RESIDUAL SUGAR (G/L): 1.1

VEGAN FRIENDLY

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