



SAUVIGNON BLANC 2018

QUINCE • LEMON CURD • GUAVA • LIME JUICE

THE DALRYMPLE SAUVIGNON BLANC WAS SOURCED FROM THREE VINEYARD SITES IN TASMANIA - THE COAL RIVER VALLEY, WHITE HILLS AND OUR HOME VINEYARD IN PIPERS RIVER. THE COAL RIVER SITE PRODUCED FRUIT WITH SLIGHTLY MORE TROPICAL FLAVOURS AND FINE BRIGHT ACIDITY, WHILE OUR HOME BLOCK HAD SLIGHTLY GREENER FLAVOURS AND FIRM ACIDITY TO PROVIDE FURTHER CONTRAST AND COMPLEXITY.

THE GROWING SEASON STARTED WITH ABOVE AVERAGE TEMPERATURES AND LOW RAINFALL IN SPRING. THIS RESULTED IN EARLY FLOWERING AND A VERY GOOD FRUIT SET. THE WARM DRY CONDITIONS CONTINUED THROUGH TO THE END OF FEBRUARY BEFORE A WEEK OF COOL WEATHER AND SIGNIFICANT RAINFALL. THE WEATHER THEN RETURNED TO WARM, DRY CONDITIONS THAT PERSISTED TO THE END OF HARVEST AND INTO MAY.

THE WARM, DRY CONDITIONS WERE FAVOURABLE FOR THE GROWTH AND RIPENING OF SAUVIGNON BLANC. THE GRAPES WERE HARVESTED WHEN IT HAD REACHED IDEAL CHARACTERISTICS FOR EACH SITE. 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. OUR OWN PIPERS BROOK FRUIT PROVIDES 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 : TOM YUM NOODLES WITH BANANA PRAWNS OR YELLOW TOMATO AND BASIL PESTO PIZZA WITH A KALE AND PIQUANTE PEPPER SALAD.

VITAL STATISTICS
HARVEST: MARCH & APRIL
TOTAL ACIDITY (G/L): 6.8
PH (UNITS): 3.20
TOTAL SO ₂ (MG/L): 104
RESIDUAL SUGAR (G/L): 1.0

VEGAN FRIENDLY

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