



SAUVIGNON BLANC 2016

LEMON CURD • GUAVA • PASSIONFRUIT

THE DALRYMPLE SAUVIGNON BLANC WAS SOURCED FROM THREE VINEYARD SITES IN TASMANIA. TWO WERE IN COAL RIVER VALLEY, WITH THE THIRD FROM THE WHITE HILLS REGION OF TAMAR VALLEY. THE COAL RIVER SITES PRODUCED FRUIT WITH RIPER FLAVOURS AND LOWER ACIDITY, WHERE THE TAMAR VALLEY FRUIT HAD SLIGHTLY GREENER FLAVOURS AND HIGHER ACIDITY TO PROVIDE SOME FRESHNESS TO A WINE FROM A WARMER SEASON.

CALM, WARM AND DRY CONDITIONS THAT STARTED IN EARLY OCTOBER CONTINUED THROUGH TO MID MAY, WELL AFTER THE EARLY HARVEST WAS COMPLETE. THERE WERE PERIODS OF RAIN DURING THIS TIME, BUT THEY WERE INFREQUENT AND COUNTERED BY THE WARM DRY CONDITIONS. THE MILD SPRING PRODUCED AN ABOVE AVERAGE CROP WHICH WAS ALLOWED TO RIPEN FULLY THROUGH THE WARM SUMMER AND AUTUMN.

GIVEN THE WARM SEASON, IT WAS DECIDED TO KEEP THE FRUIT SHADED TO HELP RETAIN ITS AROMATIC QUALITIES. AFTER PRESSING, THE JUICE WAS COLD SETTLED, AND INOCULATED WITH YEAST FOR A LONG COOL FERMENTATION, FOLLOWED BY LEES CONTACT TO BUILD TEXTURE.

AROMAS ARE OF QUINCE, LIME JUICE, LEMON CURD, MELON AND A HINT OF CRÈME BRULÉE RICHNESS. THE PALATE HAS THE RIPENESS THAT YOU WOULD EXPECT FROM A WARMER SEASON WITH LIME AND LEMON PROVIDING THE CORE FLAVOURS. THIS IS COMPLEMENTED BY SOME SPICE AND EXOTIC FRUITS SUCH AS GUAVA AND PASSIONFRUIT. THE NATURAL ACIDITY DRIVES THESE FLAVOURS TO A TEXTURED AND CLEAN FINISH.

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

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| VITAL STATISTICS |
| HARVEST: 9TH - 30TH MARCH |
| TOTAL ACIDITY (G/L): 6.7 |
| PH (UNITS): 3.17 |
| TOTAL SO ₂ (MG/L): 108 |
| RESIDUAL SUGAR (G/L): 1.3 |

VEGAN FRIENDLY

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