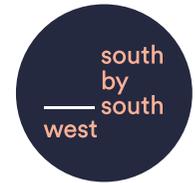


the meandering négociant



2020 MARGARET RIVER SAUVIGNON BLANC



After an era of super fruity Savvy's, we find ourselves trying to express the more reserved side of this varietal and showcase the balance between savoury and ripe fruit. Our 2020 Sauvignon Blanc is all about animated aromatics and acidity. Taught acid gives structure to the vibrant stone and tropical fruit. On the nose the wine has a distinctive aromatic, but savoury character with soft herbs and delicate fruit. The palate is complex – driven by a nervous tension that is offset by a plentiful amount of bright crunchy fruit.

INSPIRATION

Margaret River may well be the home of SSB's / SBS's, however in 2020 we continued our quest in showing off a single varietal Sauvignon Blanc that expresses the environment where it comes from. This vintage, we decided to capture savoury crunchiness and combine that with some tropical aromatics and oak treatment to produce a structured wine. The resultant wine is vibrant and crunchy with sophistication and elegance.

VINTAGE & VITICULTURE

2020 proved to be a super year for Sauvignon Blanc, although at the sacrifice of lower yields due to the smaller berries and bunches. As our 2020 Sauvignon Blanc is all about capturing the expressions of Margaret River Sauvignon Blanc, the vineyard selection was critical to making a balanced, ultra-fresh style without losing aromatics and

sophistication. For this vintage we sourced fruit from the Wilyabrup and Karridale sub-regions of Margaret River. The southern Karridale fruit generally allows for additional hang time for flavour development (this captures the savoury, herbaceous notes that produce the crunchy notes), whilst the northern, riper, tropically driven Wilyabrup fruit provides the sensory aromatics (which in turn “pretty up” the wine and balance out the flavours).

WINEMAKING

Our 2020 Sauvignon Blanc uses a blend of fruit from the warmer Wilyabrup and cooler climate Karridale region. As both parcels had different grape maturity, they were picked and processed separately. The Wilyabrup fruit was picked and pressed first, and the Karridale portion a few weeks later. For both, free run juice was fermented in a combination of stainless steel tanks and French oak barrels to create a structured balance between flinty, bright aromatics and texture. Approximately 30% of the fruit was barrel fermented and inoculated with a wild yeast strain, to provide a hint of flinty aromatics and some texture.

We aim for minimal intervention to let the fruit express itself, yet there are certain things we do to maintain the quality and integrity of this wine, as such we've added minimal sulphites to stabilise the wine and ensure its shelf life. It has also been fined to remove some phenolic compounds and suspended solids. The wine was heat and cold

established and has been sterile filtered. We use these methods as opposed to other by-products as it is extremely gentle in nature and does not strip or character from the wine, creating a final, high quality polish.

APPEARANCE, NOSE & PALATE

In the glass this wine presents with a transparent pale straw colour. On the nose the wine has playful tropical, stone fruit aromatics with a light, but distinctive savory character. On the palate this Sauvignon Blanc has pronounced flavour and structure and a good natural balance of acidity and sugar, with the crunchy flavours and expressions of blue berries, kiwifruit with the underlying presence of stone fruit.

Alcohol 12.5%

Closure Stelvin

Drinking Best 2020 – 2021