

Hanwood Estate

2014 Sauvignon Blanc

Vineyard Region: New South Wales, Australia

Vintage Conditions: The climate building up to the 2014 vintage was mild and cool which helped the grapes produce excellent varietal flavours with good natural acid. But high temperature conditions were present for three weeks of the growing season meaning that fruit reach maturity earlier than expected for most varieties. Around mid February temperatures dropped and some rain slowed down the ripening progress. All this made it a very challenging vintage this year, none the less even with those changing conditions the quality of the material received was good.

Colour: Light pale straw with light green hues.

Aroma: Hints of fresh snow pea and herbs, combined beautifully with intense passionfruit and citrus flavours.

Palate: A dry and fresh style showing intense passionfruit and other exotic tropical fruit flavours. The lively acidity is balanced well by a light sweetness, providing fantastic weight and length to this exceptionally structured wine.

Vinification & Maturation: Many parcels of Sauvignon Blanc grapes were either Hand Picked or machine harvested at their optimum maturity level in the cool of the early morning and delivered direct to the winery for immediate processing. At the winery the grapes were gently crushed using anaerobic handling techniques into McWilliams drainers which allowed the best free-run juice to be separated from the grapes. This pristine juice was then slowly settled and fined to remove any phenolics, then racked and warmed before fermentation in stainless steel tanks. The combination of yeast strains used to perform the alcoholic fermentation was selected especially to produce characters that enhance the natural fruit flavours and contribute elegance to the wine. After fermentation the wine was lees stirred for six to eight weeks to enhance richness across the mid palate and provide palate weight for the final wine. The wine was then blended and stabilised before filtration and bottling under screw cap.

Alcohol: 12%

pH: 3.43

Acidity: 6.05 g/L

Peak Drinking: Now or until 2016

