



# McW 480

TUMBARUMBA  
SAUVIGNON BLANC



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BLANC

**Vintage:** 2017

**Grape Varietal:** Sauvignon Blanc

**Vineyard Region:** Tumbarumba, NSW. Australia.

**Vintage Conditions:** A wet growing season was followed up with a cool spring & a warm summer. The harvest period was then 2 weeks behind average from previous vintages. This slightly later harvest allowed the fruit to mature to full flavour ripeness in cooler conditions. This has resulted in fantastic wines with ripe flavours, balanced acid and lower alcohol.

**Aroma:** Distinctly varietal with intense passionfruit and grapefruit aromas with a varietal herbaceous twist

**Palate:** A fresh style showing intense passionfruit and other exotic tropical fruit flavors. The lively acidity & fruit sweetness is spot on coupled with a delicate mineral finish.

**Vinification and Maturation:** Individual blocks of Sauvignon Blanc were picked based on flavour, ripeness and style. These parcels were gently pressed to ensure minimal colour and phenolic extraction. Predominately fermented cool between 13-15 degrees in a tank for aromatic fruit flavour with a portion barrel fermented in new and older French oak for texture and length. The wines were then left on natural yeast lees to build texture and complexity. Following maturation the wine was then carefully blended, gently fined and bottled.

**Alcohol:** 13%

**pH:** 3.3

**Acidity:** 6.9 g/l

**Peak Drinking:** This wine is best consumed in its youth.