



GRAPE VARIETY

Sauvignon Blanc

COLOUR

Pale straw

NOSE AND PALATE

White Nectarine. Guava. Snow Pea. Textured. Complex.

VINEYARD REGION

Borrodeell and Gordon Hills Vineyard, Orange

VINEYARD ALTITUDE

900 - 980m above sea level

WINE ANALYSIS

Alc/Vol: 12% pH: 3.26 TA: 7.06g/L RS: 3.8g/L Yeast Type: Wild + QA23

WINEMAKER

Will Gilbert

PEAK DRINKING

Now until 2029

VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, Orange, these vineyards have extremely natural soil, rich in volcanic ash. It is deep, well drained clay loam and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites. One of NSW's cooler regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between summer and winter months. Average rainfall is approximately 875mm per annum. With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of its cooler temperatures and unique topography, but also benefit from over 9 hours per day of direct sunshine during the growing season. The combination of both the cooler climate and plentiful sunshine is vital to the fruit's ability to develop intense aroma and maintain flavour, giving these grapes a long mouth feel and flavour profile.

WINEMAKERS NOTES

The grapes were harvested in small lots in the early hours of the morning and placed in 1/2 tonne bins to maintain the inherent fruit qualities and enable better quality control whilst also avoiding any premature skin maceration or oxidation.

Once arriving at the winery, the fruit was destemmed only and chilled to 10°C. The must was then drained and pressed, separating the juice from skins and seeds. Following this, the juice was cold settled overnight and racked to oak and concrete with a high level of solids.

Fermentation initiated in oak and shortly after; and regular batonnage occurred, increasing texture, roundness and complexity. Temperature was allowed to peak at 28°C before naturally cooling down to a more normal temperature range. This causes a shift in aromatics towards a more complex secondary and savoury spectrum.

Minimal malolactic fermentation occurred as we sulphured each individual vessel at optimal balance after its completion of primary fermentation. Fermentation and maturation was in old and new oak, foudre, and concrete for 7 months, of which 20% was new oak. All parcels were left on full yeast lees in oak for 7 months post fermentation and the wine was stirred regularly, then clarified, filtered and bottled in October 2022. The overall emphasis is to maintain balance between the characteristics of the fruit and the oak, in order to best express the elegance, complexity and finesse of this varietal whilst highlighting the terroir of the site and season within which it was grown.