

PASSEL ESTATE

MARGARET RIVER



Passel Estate 2018 Sauvignon Blanc

2018 Vintage

Solid winter rains filled our dams and allowed for good levels of soil moisture to nourish the developing vines, which burst in September. A couple of well-timed summer showers in January and February topped up the soil moisture during the ripening period, while the warm, windy conditions allowed the grapevine canopies to dry quickly and prevent the risk of mildew. The gentle summer conditions without any heat spikes allowed the fruit to ripen gradually, resulting in a fantastic 2018 vintage in Margaret River, characterised by fragrant perfumes, amazing levels of fruit freshness and succulent levels of natural acidity.

Vineyard

The 15-year-old Sauvignon Blanc vines are planted north-south, thus benefitting from even sunlight and warmth on either side of the canopy throughout the growing season. The canopy is managed to ensure a perfect balance of shade and light, keeping the fruit healthy and allowing for gradual and controlled development of fruit flavour while retaining the grapes' natural acidity and minerality. After veraison, the fruit is covered with bird netting through to harvest.

Winemaking

Sauvignon Blanc fruit was harvested in the early hours of the morning and immediately cold crushed to press, where the juice was separated from the skin. The juice was cold settled for 2-3 days before being racked and fermented in stainless steel and new French oak barrels (20%). The oaked portion was combined with the portion in stainless steel after fermentation, where the wine was matured on the fine lees with bâtonnage occurring fortnightly for 5 months. The wine received a light fining prior to filtration and was then bottled with all-natural acidity.

Tasting Notes

Green in colour with pale yellow hints. An aromatic bouquet of white pear, lemon grass and lychee is dappled with hints of jasmine and gooseberry. An entry of brisk natural acidity on the palate, leading to nectarine and freshly cut limes bolstered by subtle French oak tones. An elegant medley of lemon zest, pear flesh and white flowers on the finish. Drink now for freshness or cellar to allow the more complex savoury and textural oak characters to develop.

Accolades & Awards

94 Points Ray Jordan, West Australian Wine Guide 2021

92 Points Halliday Wine Companion 2021

Silver Medal International Wine Challenge 2020

90 Points Joe Czerwinski, The Wine Advocate, January 2020