

PHILIP SHAW No19 SAUVIGNON BLANC 2019

Season/Vintage

In 2019 we experienced dry winters on the back of a dry 2018. Spring was warm with little rain, setting us up for another compressed harvest. In the vineyard focus was to ensure vines evaded the effects of heat stress; loose canopies to allow shading and judicious watering where possible. Due to the lack of rain throughout the season we experienced lower than normal crops, however quality was ensuring with small berried and intensity of flavour across the board.



Winemaking

- Harvested in the cool of the night
- Coarse settling at ambient temperature overnight
- fermented on light solids with indigenous and selected yeasts (ALS, X5, Excellence FTH) at 10-16°C temperatures to enhance its aromatic potential and maintain freshness.
- 20% fermented and matured in French oak barrels
- 3% new French oak
- Partial malolactic
- maturation on fermentation solids

Tasting notes

The No19 Sauvignon blanc is light straw yellow with a green hue. An expressive and alluring bouquet of passionfruit, lychee with herbaceous tones. A soft and juicy palate with honey dew melon and citrus acidity.

Analysis

pH: 3.45

TA: 6.2

Alcohol: 12.0% v/v

Residual sugar: <0.3

Vineyard

KOOMOOLOO VINEYARD

Region: Orange

Altitude: ~900m

Planted: 1988/89

Harvested: 6-19th March 2019

Bottled: October 2019

Clones: F4V6 + 5385

Bordeaux

Blocks: Koomooloo 4 + 8S

No19 is named in loving memory of Albert; a fellow winemaker and close friend of Philips, who had a strong affinity for Sauvignon Blanc. The Number 19 is reference to Alberts birthday