



Flametree
MARGARET RIVER

SRS KARRIDALE SAUVIGNON BLANC 2017

2017 Vintage

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps even slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. With the cooler weather, canopy management and fruit thinning was imperative in delivering clean fruit of a high quality. Sauvignon Blanc is normally an early ripening variety, we harvested the 2017 fruit mid March.

Vineyards

The fruit for the 2017 SRS Sauvignon Blanc comes from one of the most southern vineyards in the Margaret River region, Ben MacDonald's Karridale Vineyard. Karridale is the most southern Sub Region in Margaret River and has a history of making punchy Sauvignon Blanc with great aromatics and lovely fresh citrus and stonefruit flavours.

Winemaking

Machine harvested fruit was chilled and then loaded into the press. The press was rotated a few times and then drained, a processes called 'heart drain'. This is the first 150-200 litres per tonne of juice that is extracted from the drain and first pressing. This juice has the most flavour and the lowest phenolic pick up, a requirement for this style of wine. Light pressing produces nicely turbid (grape solids) juice levels, perfect for wild ferments and the complexity we're looking for in this wine. Half the juice is fermented in stainless steel barrels with VL3 yeast, the other half is wild fermented in small and large format, new and old French oak.

Tasting Notes

The 2017 S.R.S. Sauvignon Blanc has a lifted varietal nose with white flowers, pink grapefruit, and wild jalapeno jumping from the glass. The palate shows hints of oyster shell and other savoury elements from the wild ferment with grape solids. The style is deliberately savoury, concentrating more on texture and complexity rather than sheer fruit power. An interesting wine that very much reflects the vintage and variety, it will be great to drink with spicy or Mexican food. The wine will really blossom over the next 6 months and then drink beautifully for 3-5 years.

Technical Specifications

Blend	100% Margaret River Sauvignon Blanc
Alcohol	12%
Acidity	6.9g/L
pH	3.23

