

EMBERS SAUVIGNON BLANC 2019

2019 Vintage

The 2019 growing season began with a late budburst after a relatively cold winter. The cool, windy spring that followed resulted in some uneven flowering and fruit set. We experienced a significant rain event mid- January that caused some disease pressure before some fine but mild weather got vintage underway. There was a complete lack of Marri blossom leading up to and during harvest which meant that bird pressure was extreme. Bird-netting absolutely vital this season. In summary 2019 was a variable season that had vineyard managers and winemakers pretty stressed, that said, if you netted your vines and picked clean disease free fruit, the resultant wines were excellent.

Vineyards

The 2019 Embers Sauvignon Blanc was blended from three vineyards in the Wallcliffe and Karridale sub-regions of Margaret River, all renown for growing fantastic aromatic whites. The great thing about sourcing fruit from several vineyards and sub regions is that you get fruit with a larger range of flavours and can ultimately blend more complex and interesting wines.

Winemaking

The 2019 Embers Sauvignon Blanc was tank fermented in separate vineyard batches with different aromatic yeast strains, blended and then held on yeast lees for a few months in order to add greater texture to the mid palate. 10% of the 2019 Embers Sauvignon Blanc was fermented in older French oak puncheons (500liters). The wine was then lightly fined, filtered and bottled.

Tasting Notes

The nose on the 2019 Embers Sauvignon Blanc shows plenty of varietal fruits in the kiwi fruit, lemon grass, passionfruit and lime spectrum. Cool nights, a hallmark of the vintage, has harnessed plenty of fresh, crunchy fruits and wonderful crisp acidity. The 2019 Embers Sauvignon Blanc is a versatile wine that could be enjoyed as an aperitif or with almost any modern food of your choice.

Technical Specifications

Blend	100% Margaret River Sauvignon Blanc
Alcohol	13.1%
Acidity	6.2 g/l
рН	3.22

