



SRS KARRIDALE SAUVIGNON BLANC 2014

2014 Vintage

The 2014 whites are some of the most structured and aromatic wines we've seen in the past 4 vintages. The last 4 years have been particularly warm, which isn't considered as being a good thing for preserving wine aromatics or natural acid. That said, the night and day time temperatures were cooler in 2014 than the previous three years and the wines certainly reflect this.

Vineyards

The fruit for this wine again comes from the highly prized Hamelin Bay vineyard in Karridale, this is the best sub region for Sauvignon Blanc. It's cooler than the sub regions further north and gets the benefit of cool southerly breezes. This vineyard uses Davis clone Sauvignon Blanc on a VSP trellis system; the vines are going on 20 years old.

Winemaking

We only use the juice referred to as the 'heart material', this is the first 150 litres per tonne of juice that is extracted from the first pressing. This juice has the most flavour and the lowest phenolic pick up, a requirement for the SRS range of wines. Light pressing produces nicely turbid (grape solids) juice levels, perfect for wild ferments and the complexity we're looking for in these wines. Half the juice is fermented in stainless steel barrels with VL3 yeast, the other half is fermented in second use Bordeaux coopered oak and wild fermented.

Tasting Notes

The 2014 S.R.S. Sauvignon Blanc has a lifted varietal nose with some lees and slight sulphide notes, plenty of pink grapefruit, guava and lychee. 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. Great to drink with food, the wine will really blossom over the next 6 months.

Technical Specifications

Blend	100% Margaret River Sauvignon Blanc
Alcohol	12.6%
Acidity	7.35 g/L
pH	3.21

