



Harvest Specifications

Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Sept 25	20.0°	8.5	3.12	100%

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
13.2%	7.5	3.28	<2.0 g/L	51 cases

The 2021 growing season and harvest was not without challenges but since this variety ripens relatively early, we were able to harvest beautifully ripe grapes with minor sorting in the vineyard to remove small amounts of substandard berries. In the end we made 2 different Sauvignon Blanc small batch wines from this same batch of Estate grown Sauvignon Blanc.

Although blending and creation of happy symbiotic wines from blending of several varieties and often complimentary but different winemaking, in this case we split the juice after a light pressing and used different techniques of winemaking with each and maintained separate batches because we liked each so much. We refer to these two versions as our “Earth” and our “Forest” series. The Earth series are fermented and aged in the traditional earthen/ceramic vessels that we brought from China. The Forest series is fermented and matured in a large format 500 L French oak puncheon. Each method brings different desired characteristics to the wine.

The Forest series does start with “Sauvignon Blanc 101” and has a core of aromatic grapefruit, gooseberry and passionfruit aroma profile – but when fermented in a large format 500 L puncheon there are other effects brought to the dance. To start, there are subtle vanilla and toast notes, a texture that is a bit ‘fatter’ and complex. It seems a bit less angular and tart since it is mellowed by prolonged lees contact and the overall effect called micro-oxygenation, a process where minute amounts of oxygen do slowly find a way through the porous oak staves to react with the wine and soften it slightly.

Commonly used stainless steel tanks do not allow for this, and while the “Earth” series ceramic also does the same trick with oxygen, barrels and oak vessels also bring a compliment of aroma, flavour and texture all its own. The larger format puncheons favour a slower effect than smaller barriques because the staves are significantly thicker and the oak surface is smaller per liter of volume – thus aging can take place at a very slow and carefully monitored rate. As we have said before about this variety of grapes when vinted with care, there are piercing fruit impressions like a vigorous trout jumping out of a cool, quiet pool. Try both of these wines and tell us what you find with each of our Earth and Forest series Sauvignon Blanc wines.