

# Gran Reserva 2018 Sauvignon Blanc

*“Pale lemon color. Lemon, yellow apple, fresh herbs and a touch of spice from the brief period in oak. Fresh, vibrant, textural Sauvignon Blanc with a creamy mid-palate, crisp, dry, with good length and a lemony finish”*



## VINEYARD

All fruit was sourced from our own vineyard - located within the coolest, westernmost reaches of the Casablanca Valley. A blend of two different clones of Sauvignon Blanc (70 % clone 242 and 30% clone 107) planted on east-facing hillsides of red clay derived from 140 million year old (Jurassic) decomposed granite. The blocks used in this blend were cropped at an average of 8.5 tons per hectare (3 tons per acre).

## HARVEST

The grapes were carefully machine harvested at night, with an ambient temperature below 10°C, on 26 and 27 March and the remainder on 12 and 13 April.

## VINIFICATION

On arrival at the winery all grapes were first destemmed and crushed to stainless steel tanks (via a chiller in order to drop the temperature to between 2 and 4°C (36-39°F) where they were then left to cold soak for 1 day. Following this time the free-run juice was drained by gravity from the tanks. The remaining skins and juice were then dug out and gently squeezed using pneumatic presses. Press fractions were used separately. The resulting juices were left to cold settle (at 10°C/50°F) for 2 days following which time 70% of the blend was racked to third to seventh use French oak barrels. The barrels were first inoculated with *Torulaspora delbrueckii* (a native yeast isolated from the vineyard) and then, 3-4 days later when fermentation had already begun, they were inoculated a second time with *Saccharomyces cerevisiae* to ensure completion. Temperatures during the fermentation in barrel peaked at 18°C (or 65°F). The remaining 30% of the blend was racked to stainless steel tanks, inoculated with *Saccharomyces cerevisiae* and was fermented at 15°C/59°F. After the completion of fermentation the wines were left on gross lees for three weeks before being blended, cold stabilized, filtered and bottled. 2.800 cases produced.

<b>12.7</b> G/L	<b>3.29</b> G/L	<b>5.80</b> G/L	<b>4.2</b> G/L	<b>0.45</b> G/L
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY