

DRIFTWOOD

MARGARET RIVER

the collection sauvignon blanc

2019



BLEND

88% Sauvignon blanc, 12.% Semillon.

COLOUR

Bright lemon with a green hue.

AROMATICS

Vivid and vibrant perfumes of passion pulp, pineapple sorbet, snow peas and jasmine

PALATE

Refreshing acidity allows flavours of limes, lychees and guava to linger on the palate balanced by smooth texture and a long succulent finish.

VINTAGE 2019

Harvest amazingly began on the same day as 2018, “Valentine’s day,” although it was really only some of our earlier ripening blocks that got the ball rolling. Further Chardonnay harvests followed through the later stages of February until a white grape avalanche rolled through with the Sauvignon Blanc and Semillon coming in hard and fast through early to mid-march trying to beat rainfall events. The weather was testing through April; cooler with some more rainfall events. Luckily the hard work in the vineyard done through January with leaf plucking and fruit thinning reducing disease pressure and allowing the red grapes to reach physiological ripeness. Red harvest commenced with Shiraz coming off bright and aromatic in early-mid April, followed by the Merlot and Cabernet Sauvignon batches through to late April showing great intensity. Driftwood’s last harvest was 25th April, a homage to ANZAC day and finally the celebrations could begin.

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 1st March to 14th March.

pH / 3.18

Titrateable Acidity / 6.6 g/L

Residual Sugar / 4.0g/L

Alcohol/ 13.4%

