

DRIFTWOOD

MARGARET RIVER

OCEANIA
LATE HARVEST

2017



BLEND

89% Semillon, 8% Sauvignon Blanc, 3% Chardonnay

COLOUR

Lemon straw.

AROMATICS

The lively bouquet expresses lemon and lime, passion pulp, guava and lifted floral notes.

PALATE

Medium bodied, the palate displays zesty citrus, tropical fruits, honeysuckle and freshly cut grass flavours balanced by smooth sweetness and mouth-watering acidity delivering a lingering fresh finish perfect for a summer's afternoon.

AGEING POTENTIAL

Drink now.

VINTAGE 2017

The 2017 growing season was late, commencing 3 weeks later than normal due to a wet and cooler winter. Spring was cool and mild ensuring a good even start, however strong winds in late September/early October caused significant damage in the newly grafted and younger chardonnay blocks. A minor setback, flowering and fruit-set commenced in earnest mid-November with spectacular results. Mild conditions prevailed during summer, one of the coolest growing seasons in recent years; veraison in whites and reds were at least 3 weeks later than normal. Harvest eventually started on 28th February with chardonnay coming in beautifully, the latest start for a very long time!

WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 3rd to 17th March

pH / 3.15 Titratable Acidity / 6.4 g/L

Residual Sugar / 26.8 g/L Alcohol / 10.1%

