

2021 ADELAIDE HILLS BLANC

Skin Contact Savagnin – Exotic, spicey & crisp

Vineyard: Sim's Vineyard, Lenswood

Planted: 2004

Soil type: Sandy loam on sandstone & ironstone

Picking date: March 25, 2021

Picking method: Hand harvested and sorted in vineyard

Processing: Destem retaining ~ 50% whole berries. No whole bunch

Fermentation: Natural ferment in open top steel fermenters, hand plunged twice daily

Time on skins: 20 days

Pressing: Free run and pressings combined

Settling: Settled off gross lees for 7 days

Aging vessel: Steel for 10 months

Filtration: No

Fining: No

Alc: 13.1% **pH:** 3.22

TA: 7.5 **SO2:** 30F, 60T

Production: 275 dozen

