

A very fortunate mistake! That's how I now describe the confusion that led to many Australian vignerons (including ourselves) inadvertently planting Savagnin in the belief we were planting the Spanish (Galician) variety Albariño. Years of subsequent perspiration, education and frustration have resulted in the release of our fifth Sous Voile Savagnin. A Cri de Coeur (Cry of the Heart) if ever there was one! Rollo Crittenden

2018 SAVAGNIN (SOUS VOILE)

VINTAGE

Favourable weather led to excellent fruit set. A larger than desired crop load needed some "thinning" to reduce potential yield. A mild to warm ripening period allowed the fruit to achieve optimal flavour ripeness.

VITICULTURE

REGION: Mornington Peninsula - Home vineyard **VINE AGE:** 21 years (grafted on Chard 2007)

PRUNING/TRELLIS: Cane, VSP

HARVEST DATES: 1 March 2018

YIELD: 2.8 tonnes per acre

WINEMAKING

Defying convention and looking to the great Vin Jaune wines of the Jura region in France for inspiration this wine was whole bunched pressed to old French barriques before natural fermentation and malolactic conversion. Following ferment the barrels were moved to a well ventilated shed (away from the winery proper) where conditions were perfect for the gradual growth of the flor yeast on the surface of the increasingly ullaged barrels. Amazingly this wine has not been topped for its entire 4 year ageing period, relying on the protective properties of the yeast voile to avoid excessive oxidation. Bottling took place in Nov 2022 without any filtration, fining, stabilization or the significant addition of SO₂.

TECHNICAL DATA

ALCOHOL	15.5%	PH	3.15
RESIDUAL SUGAR	< 1.0 g/L	MALOLACTIC	100%
OAK HANDLING(oid)	48 months	FREE SO ₂	0 mg/L
ACIDITY	7.13 g/L	TOTAL SO ₂	12 mg/L

NO ANIMAL PRODUCTS WERE USED IN THE PRODUCTION OF THIS WINE

NOSE

This wine displays many of the desired nutty aldehyde characters that can be expected after prolonged ageing under flor.

PALATE

A complex array of flavours, amongst them preserved lemon, grilled nuts & exotic spice. A palate of tremendous breadth and length with mouth filling chalky texture and persistent acid drive.

DRINK WITH

Comté cheese.

CELLARING

Enjoy now although this wine will continue to develop over the next 20 years.

RRP - \$95

RELEASE DATE - August 2023

