



SINGLE VINEYARD

FOUR JACKS

2018/LATE HARVEST

BLEND

65% Sauvignon Blanc, 35% Verdelho.

COLOUR

Bright Straw.

AROMATICS

Lifted floral, honeysuckle and sweet citrus with underlying tropical notes of guava, apricot and lychee.

PALATE

Rich sweet fruit flavours of apricot, pears and sweet lemon grass balanced with crisp lime acidity on a lingering finish.

OAK MATURATION

N/A

AGEING POTENTIAL

Drink now.

WINEMAKING

The grapes were machine-picked in the cool hours of the night to preserve the fresh and delicate fruit flavours. The picked fruit was chilled to 5°C before pressing to allow gentle extraction of free-run juice. The juice was cold settled and racked off gross lees and inoculated with aromatic complex yeast. The fermentation was held between 12°C and 14°C to achieve a slow and even fermentation to preserve and enhance the natural fruit flavours. After alcoholic fermentation was completed, the wine was fined with isinglass and filtered before bottling.

WINEMAKING DATA

Geographical Indication / Manjimup

Harvest Date / March 2017

pH / 3.16

Titrateable Acidity / 24.5 g/L

Reducing Sugar / 1.22 g/L

Alcohol / 12%

