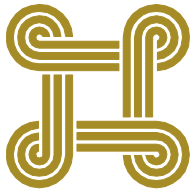




CHURCHVIEW
— MARGARET RIVER —



2018 WILD FERMENTED SAUVIGNON BLANC

CULTIVATED.

2018 is shaping up to be an exceptional vintage in Margaret River, the conditions were near perfect and the resulting wines are absolute world class. As with all our fruit, the vines are grown with strict organic principles in mind and we maintain healthy soils using microbiological strategies. The purity in the fruit is expressed in the quality and flavour of the final product. The grapes are harvested in the cool of the night using the selective harvester. The Sauvignon Blanc block 20 is 5.1ha planted in 2003.

CRAFTED.

Premium Sauvignon Blanc grapes are allocated to the Fume' blanc style, meaning the highest quality Sauvignon Blanc grapes are allocated to barrel fermentation. Selected Sauvignon Blanc grapes are picked and processed as usual, but the initial free run juice is sent to a combination of new and old French oak barriques.

CHERISHED.

COLOUR Medium straw.

AROMA This wine has a pronounced and abundant bouquet of white stone fruits and citric notes mingled with fine and very subtle oak undertones.

FLAVOUR The fine linear acidity of this wine give an initial freshness on the palate. As the layers of flavour unfold, the power of the wine becomes noticeable. It starts to show a complexity of flavours that are complemented by some oak maturation. The palate is quite rich, medium bodied and mouth filling. It finishes with a dry by flavoursome and lingering mouthfeel.

ANALYSIS | Alc 13.5% | pH 3.38 | TA 6.54 | RS 1.39g

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*Cultivated.
Crafted.
Cherished.*



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