



## 2013 Single Vineyard Sauvignon Blanc

Two separate blocks and clones of Sauvignon Blanc make up this classic sauvignon. Sauvignon Blanc F4V6 grown in gravelly loam toward the middle of the Estate, with a North South orientation. Clone H5V10 (check) is planted toward the front of the property in heavier loam and is East West orientation. It is grown in karri loam with a quartz clay subsoil on a gentle slope. All blocks are cane pruned to ensure consistent production levels from year to year and also manipulate the amount of sun exposed fruit, roughly 3/4 of our fruit is shaded with 1/4 being sun exposed. Chris aims for yields of 6 tonnes to the hectare. Each block is picked individually based on flavour and acidity, the first time Chris checked the baume of the fruit was once it had been picked - the baume is not an indicator that we use for picking. All fruit is hand harvested; clone F4V6 was harvested first, with the second block being harvested 8 days after.

Our view is that winemaking is simply taking care of the product that you already have. Chris spends 90% of his time in the vineyard from this we think it's pretty obvious as to where our priorities lie. Each parcel of fruit is kept separate until blending. Following hand harvesting the fruit is chilled and left on its skins for 12 hours then pressed lightly prior to being settled in tank. Fermented in tank, beginning with a wild ferment and inoculating half way through. Left on lees and stirred until blending. No acid adjustments were made, minimal fining, minimal sulphur addition.

Producer: Windows Estate

Winemaker: Chris Davies

Country of Origin: Australia

Region: Margaret River, Western Australia

Fruit Source: Estate Grown, Yallingup - Margaret River

Variety: 100% Sauvignon Blanc

Alcohol: 12.5%

Closure: Screw Cap

