



## Seville Estate 2018 Blanc de Blancs

### **Winemakers Comments:**

The 2018 growing season was divided into two halves. Winter and Spring was cool with good rain fall and moisture in the soils. Vine growth took advantage of these conditions and we achieved great canopies with higher-than-average crop levels heading into summer. Some high humidity days over the Christmas period meant we needed to be in high alert from the elevated disease pressure. Luckily, Summer turned a corner and we experienced above average temperatures and below average rain fall. This continued through mid-January and February, prompted all varieties to ripen together and quickly. As a result, we experienced a compressed vintage with little time between the early varieties (Chardonnay & Pinot) and the later varieties (Riesling, Shiraz & Cabernet).

Harvest date: 19/2/2018

Baume: 10.4 b $\grave{e}$

pH: 3.00

TA: 8.0

Soil: Red volcanic / basalt over clay

Elevation: 180m

Aspect: North

Clone: Unknown

Yields tons/acres: 1.3

### **Vinification:**

Fruit is handpicked and whole bunch pressed (hard), we want phenolics in the juice. It's then run directly to tank and then a light racking ensuring most solids are included prior to fermentation which is done with wild yeast in older Puncheons, then aged on lees for 12 months. Using the traditional method, the wine was triaged and left on lees for 32 months. Disgorged in May 2022 with zero sugar dosage.

### **Tasting Notes:**

Bright lifted fruits of melon and grapefruit. Toasted nutty aromas are well integrated with the creaminess from the lees contact. The palate shows fresh melon fruits that evolve into a complex yeast autolysis of spice, nuts, and citrus. The mouthfeel shows a fine bead that finishes dry with great acidity adding freshness and purity. The closure for this wine is a crown seal and will age gracefully. Drink 2021 – 2025.

### **Wine Analysis:**

Production: 165 dozen

Alcohol: 11.8%

Ph: 3.07

Acidity: 9.4 g/L