

PASSEL ESTATE

MARGARET RIVER



Passel Estate 2017 Sauvignon Blanc

2017 Vintage

The 2017 vintage in Margaret River was supremely challenging yet ultimately rewarding. Spring was slow and cool, Summer was moderate with no heat spikes, and wet weather persisted throughout March, which led to much slower ripening and extended hang times. The season ended three weeks later than the average harvest time, significantly increasing the risks of disease in pockets of the region. The 'Indian Summer' at the end of the long season resulted for those that had held their nerve, in good tannin structure at much lower sugar levels compared with past vintages, and beautiful fruit perfumes.

Vineyard

The 14-year-old Sauvignon Blanc vines are planted north-south, thus benefitting from even sunlight and warmth on either side of the canopy throughout the growing season. The canopy is managed to ensure a perfect balance of shade and light, keeping the fruit healthy and allowing for gradual and controlled development of fruit flavour while retaining the grapes' natural acidity and minerality. After veraison, the fruit is covered with bird netting through to harvest.

Winemaking

Sauvignon Blanc fruit was harvested in the early hours of the morning and immediately cold crushed to press, where the juice was separated from the skin. The juice was cold settled for 2-3 days before being racked and fermented in stainless steel and new French oak barrels (20%). The oaked portion was combined with the portion in stainless steel after fermentation, where the wine was matured on the fine lees with bâtonnage occurring fortnightly for 5 months. The wine received a light fining prior to filtration and was then bottled with all-natural acidity.

Tasting Notes

Bright green in colour with pale yellow hints. An aromatic bouquet of white flowers, lemon zest and freshly cut pear. A crisp entry on the palate, revealing limes, white stone fruit and sugar snap peas. The freshness continues through the palate, boasting a sheer mineral and crunchy natural acidity bolstered by white fruits and subtle French oak tones of brioche and toasted nuts on the finish. Drink now for freshness or cellar to allow the more complex savoury and textural oak characters to develop.

Accolades & Awards

95 Points James Halliday, Halliday Wine Companion 2019

93 Points Ray Jordan, The West Australian, 17th February 2018

90 Points Joe Czerwinski, The Wine Advocate, January 2019