

LITTLE ENGINE

W I N E S

2017 SILVER SAUVIGNON BLANC

VITICULTURE NOTES

Our 2017 Sauvignon Blanc is a blend of grapes picked at different times to yield a complexity of flavours and acidity. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development. Crop levels were kept low at 2.5 tons per acre.

WINEMAKING NOTES

The fruit is hand harvested and allowed to cool overnight. Grapes are de-stemmed and cold soaked for 12 – 16 hours and then pressed. Free and press run juices are kept separate. To create heightened complexity in aromatic esters, Sémillon is blended in (15%) and fermentation is long and cool with 50% of the juices in neutral oak puncheons and barrels and the remainder in stainless steel tanks. We also apply a variety of yeasts. The resulting blend is maintained on light lees for 4 months prior to fining, filtration and bottling.

TASTING NOTES & SUGGESTED CELLARING

Reminiscent of a Sancerre, eyes will light up in delight and mouths will water at the intensely aromatic notes that swell up out of the glass. A frame of vibrant acidity delivers the bright tropical notes of pomelo, guava and honeysuckle from nose to palate. The addition of Sémillon and fermentation in neutral oak offers a rounder mouthfeel than previous vintages and a wonderful mid-palate weight. The palate also unveils quince, honeydew melon rind and a spark of flinty minerality on the lengthy finish.

Brilliant upon release though it will develop nicely through 2023 under ideal cellaring conditions.

CULINARY INSPIRATION

Roast chicken accompanied by thyme and garlic roast potatoes and spring asparagus sprinkled with chèvre.



Production: 389 cases
Alcohol: 13.1%
pH: 3.31