

LITTLE ENGINE

W I N E S

2018 UNITY

VITICULTURE NOTES

The 2018 growing season got off to a normal start with bud break in late April. Vine growth was rapid and ample due to wet soils from a heavy snow pack and early warm temperatures. Canopy management was crucial immediately afterwards and throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue.

Hazy skies in August and a cooler than normal September delayed ripening for some varieties encouraged optimal levels of natural acidity for some varieties. October was dry and mild.

Unity is a blend of Semillon and Sauvignon Blanc 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 3 tons per acre.

WINEMAKING NOTES

The fruit is hand harvested and allowed to cool overnight. Flavours ripened quite early enabling us to pick at lower sugar levels, thus crafting a lower alcohol wine. Grapes are de-stemmed and cold soaked for 12-16 hours and then pressed. Free and press run juices are kept separate and are entirely barrel fermented, in both seasoned and neutral barrels on full lees. Half of fermentations are wild; we also apply a variety of yeasts specific for promoting our desired aroma and flavour components. Unity is comprised of 65% Semillon and 35% Sauvignon Blanc. The resulting blend is maintained on light lees for 4 months prior to fining, filtration and bottling. One year of age in bottle.

TASTING NOTES & SUGGESTED CELLARING

Savoury aromas draw flax, hay and earthy lees complemented with a delicate freshness of ginger zest and dried pineapple. Focused and rich, acidity frames a palate of apples and honey-dew melon, laced with wildflower, honeysuckle and toffee flavours. Mid-palate weight is lifted by a touch of minerality, enjoyed through the finish. Cellar time in the bottle will unveil further complex vanillin and marmalade aromas and flavours.

Brilliant upon release though it will develop nicely through 2025 under ideal cellaring conditions.



Production: 226 cases
Alcohol: 11.8%
pH: 3.25