

LITTLE ENGINE

W I N E S

2020 SILVER SAUVIGNON BLANC



Production: 305 cases
Alcohol: 12.0%
pH: 3.25

VITICULTURE NOTES

The 2020 season began with a mild end to winter and bud break in the 3rd week of April for most of our sites. There was a lot of canopy growth early during May with more precipitation and less heat than usual for this time of year. Early June was also cool with above average precipitation. Temperatures warmed up considerably late June and there was explosive canopy growth. Canopy management was again very crucial with shoot and leaf removal to encourage airflow through the vines and amongst the developing bunches post fruit set. Summer conditions were warm and mostly dry encouraging steady grape maturity through veraison.

Sauvignon Blanc was harvested in the 3rd week of September with optimal varietal flavours, bright acidity and low sugar levels. 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. To create heightened complexity in aromatic esters, fermentation is long and cool, done in stainless steel tanks, with 15% fermented in neutral oak puncheons. We also apply a variety of yeasts specific for promoting our desired aroma and flavour components. The wine is maintained on light lees for 4 months prior to fining, filtration and bottling.

TASTING NOTES & SUGGESTED CELLARING

Intense aromas of fresh tarragon, lemon and quince accented with fruit blossoms. The palate coats with fresh lemon, vanilla curd and lemon balm, balanced by persistent and lively mineral driven finish.

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

CULINARY INSPIRATION

Sugar snap pea salad with flaky sea salt, black mint, arugula and lemon vinaigrette.

OR

Caramelized spring leek tossed with pasta, parmesan and lemon zest served with seared scallops