

THE WINES OF KEVIN GRANT



Sauvignon Blanc 2018

Alcohol = 13.57 vol %

Res Sugar = 2.5 g/l

Total Acidity = 6.5g/l

pH = 3.25

Cases: 6777 x 12

Bottled: April 2018

Release Date: TBC

Winemaker's Notes

Each vintage we are dealt a different climatic hand, one of the reasons why every new season is so eagerly anticipated on Ataraxia. The Sauvignon Blanc grapes for Harvest 2018 were picked on the 26th and 27th February, almost two weeks later than the previous vintage. Despite the extraordinarily dry conditions that prevailed for most of the growing season, temperatures remained temperate during the final months leading up to harvest. The smaller berries that resulted from these dry conditions have produced a wine with substantially concentrated and satisfying fruit flavours.

Hand-picked and then triaged over a sorting table, all our fruit was safely in the cellar by mid-morning on each picking day, guaranteeing that the exciting fruit flavours of the grape were preserved and are reflected in this wine.

Wine Style

Painstaking fruit selection and skilled winemaking using reductive cellar techniques has resulted in our Sauvignon Blanc seamlessly incorporating the very best that the Old and New World styles have to offer. This wine favours **individuality** and **minerality** ahead of pure, pungent fruit, but still shows alluring white stone fruit, citrus and lemon grass aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and succulent texture. A wine of substantial poise, length and charm.