



2021 Bellarmine Sauvignon Blanc

Region: Pemberton, Western Australia

Drink Until: 2023

Variety: 100% Sauvignon Blanc

Suggested food pairing: WA rock lobster, roast chicken, asparagus and goat cheese tart.

Oak: Nil

Colour: Very pale straw

Nose: Lifted gooseberry, some passionfruit and subtle grassiness.

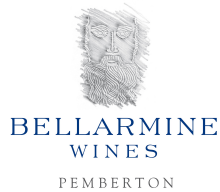
Palate: Citrus and some lychee flavours with a subtle creamy texture achieved through batonage. Minerality and lively acidity giving a crisp, clean finish.

Style: Crisp, dry and aromatic white wine.

BACKGROUND: The grapes are sourced exclusively from the Bellarmine vineyard in the high quality cool climate region of Pemberton in South-Western Australia. The vineyard is at an altitude of 220 metres above sea level. Planted in 2000 by hand, the vines are trained to Vertical Shoot Positioning (VSP) to give optimum exposure of the fruit to sunshine during the ripening season which occurs from December to March. The soils are red gravel laterite soils which provide excellent drainage and give warmth to the vines' root systems at night from the sunshine the red gravel has absorbed during the daylight hours. This results in the Sauvignon Blanc grapes being ready for harvest in late February/ early March before too much rain comes in as Autumn progresses. Pemberton is renowned for Sauvignon Blanc vines that produce very high quality fruit in this cool climate region.

HARVESTED: 23rd Feb 2021

WINEMAKING: Harvested in the cool of the night at optimum flavour levels as determined by the wine-maker regularly tasting the grapes, the fruit is harvested in two picks to give a range of flavours across the ripeness spectrum. The free run and pressings fractions are kept separate from each other and then the pressings are fined prior to being blended back in with the free run juice. The juice is cold settled for 48 hours then the clear juice is racked to a new tank away from the solids ("lees") and is inoculated with a yeast to ensure a steady fermentation occurs and to optimise the natural characters present in the fruit. The fermentation is carefully temperature controlled to achieve a gradual drop in sugar levels and to retain the maximum aromas possible. Fermentation and storage occur in stainless steel tanks and no oak is used as the aim is to encourage the wine to develop its own pristine flavours. The wine is stirred on yeast lees for a few months to achieve a rounder, softer texture in the wine.



AWARDS AND RATINGS:

2021 vintage:

Awarded Best Sauvignon Blanc, 2021 Southern Forests and Valleys Wine Awards.
90 Points - Angus Hughson, WinePilot.

2017 vintage:

92/100 - Huon Hooke, The Real Review.

2016 vintage:

Silver Medal - Wine Showcase Magazine, New Release Tasting, March 2017
Bronze Medal - 2017 Timber Towns Regional Wine Show

2015 vintage:

Silver Medal - RSM Bird Cameron Timbertowns Wine Show 2016
90/100 Points - James Halliday

2012 vintage:

94/100 points - James Halliday

2011 vintage:

94/100 points - James Halliday

2010 vintage:

Gold Medal at 2011 Rotary RSM Bird Cameron Timbertowns Wine Show

2009 vintage:

91/100 - James Halliday

2008 vintage:

Gold Medal and Best of Show at the 2009 RSM Bird Cameron Timbertowns Wine Show.