

textural
white peach
citrus
lychee



2017 Black Label Savagnin

Vintage Notes

Vintage 2017 saw a return to classic Yarra Valley growing conditions. A cool, wet spring resulted in a later start to harvest. Some truly ideal weather followed with three to four weeks of blue skies and temperatures in the high 20s with no heat spikes. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties.

Rob Dolan – Winemaker

Wine Notes

colour	lemon, green tinge
aroma	green olives, sea spray, peach
palate	lemon pith, hazelnut, wet stone
cellar	zero to 10 years
Nutrition	95 calories per 120ml glass, < 1 gram of sugar per bottle

Occasion

A quiet night in, making playlists and slurping ramen with your favourite people.

Viticulture

Region	Yarra Valley
Vineyard	Melba Vineyard
Harvest	15 March 2017
Method	hand harvested

Winemaking

Process	Whole bunch pressed with some whole berry for fermentation
Fermentation	Light solids for 100% barrel ferment, whole berries placed in barrel for fermentation
Oak	70% seasoned French oak, 30% 2nd fill oak, 9 months
Alcohol	14.0%
Winemakers	Rob Dolan, Adrian Santolin + The Team