



Tasting Notes 2016 10X Sauvignon Blanc



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest: 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Judd (100%) :: F14V9 (68%), H5V10 (32%)
Harvest date :: Yield	Hand picked 23 March 2016 :: 4.6 tonnes/ha (1.9 t/acre, ~27.6hl/ha)
Brix :: pH :: TA	24.3° (13.5° Baumé) :: 3.21 :: 7.3 g/l
Winemaking	Grapes hand-harvested in late March and transferred to press via gravity before being whole bunch pressed and the unsettled juice fermented by indigenous yeasts in old French oak barriques. Throughout a 9 month maturation period in barrel, lees were stirred and a natural partial malolactic fermentation proceeded with the onset of spring. The wine was lightly fined and filtered before bottling.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	9 months :: old French oak barriques
Malolactic	Complete (>95%)
Residual sugar	Dry (3.3 g/l)
Finished pH :: TA	3.28 :: 5.9 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	381 dozen :: bottled 11 January 2017 :: screwcap
Release date	June 2017

TASTING NOTES

One of the criticisms most often levelled at Sauvignon Blanc is that it is all aromatics and little body. This 10X Sauvignon Blanc is not one of those wines. Instead, this is a wine driven by texture and weight, the hint of passionfruit one of the few passing gestures to the usual Sauv norms. What I particularly like is the edge of crème caramel, with that extra richness helped along by slight alcohol warmth and gentle acidity, making for a wine that trades in mouthfeel, not pure aromatic punch, without falling into the flabby trap. Not your usual Sauvignon Blanc, and all the better for it.

Andrew Graham [June 2017, commissioned by TMBT]

Food :: Temperature	Chicken, sundried tomato, pesto and a creamy sauce. Not too much sauce though! Serve at 6–9°C.
Best drinking	2017-2022

REVIEWS