



2012 Parri Estate Savagnin

The Vineyard

2011 was a mild winter with good rainfall toward the end of the season in the Southern Fleurieu. The following 2012 growing season was dry and warm. These conditions produced White varieties that were low yielding and concentrated.

Winemaking

Fruit was picked and delivered to the Winery in Loscam bins. Fruit was then destemmed and pressed under lightly oxidative conditions. Juice was then allowed to cold settle for several days. Fruit was separated into 2 batches. Batch 1 was racked extremely clean and inoculated with an aromatic yeast strain. This batch was temperature controlled and fermented between 15 and 17 degrees. Batch 2 was racked with a significant solids compound and allowed to wild ferment at warmer temperatures of up to 21 degrees.

On dryness the 2 batches were blended, protein stabilised as well as cold stabilised and filtered. The resultant wine was then adjusted for SO₂ and pH, stored in a cooling tank and bottled May 2012.

Tasting Notes

Interesting wine with delicate aromatics and a creamy texture. Pears and pineapple characters are evident on the nose as well as some light spice. 'Glacé' pineapple, pear juice and spice flavours dominate the palate which has good persistence and a creamy mouth feel developed from a partial wild ferment.

Best with Shell fish or as an aperitif, this wine can be enjoyed immediately or cellaring would be rewarded.

Technical Information

Region: Southern Fleurieu Peninsula
Mt Compass, South Australia
Varieties: 100% Savagnin
Total Acidity: 6.7g/L
Closure: Screw Cap

Sugar at Picking: 11.5 – 12.2 Be°
Alcohol: 12.5% v/v
pH: 3.20
Residual Sugar: 7.8g/L