

2017 Sauvignon Blanc

Tasting Notes

The signature Jones Road Sauvignon Blanc style gently combines intense cool-climate fruit character with gentle winemaking complexity. There's added richness in 2015 due to the warm dry season. The wine shows attractive, ripe tropical and citrus fruit characters with some savoury French oak. This brief time in wood also adds subtle palate richness; bright natural acidity keeps the finish, crisp and fresh.

Viticulture:

Sourced from our small block on our vineyard at Mt Eliza, these vines are cane pruned and bud numbers are carefully managed. A VSP trellis ensures an open canopy and careful leaf plucking allows the harvest of consistently ripe, healthy fruit.

Harvested: March 1st

Vinification:

Our winemaking approach is based on carefully enhancing the innate fruit character to make a fresh, complex and distinctive sauvignon. Approximately one third of the wine completed fermentation in neutral French oak barrels where it also remained for a brief period on yeast lees. The two components were blended together and bottled in September 2014.

