

HIGH ALTITUDE
PHILIP SHAW
COOL CLIMATE

No19

SAUVIGNON BLANC 2019

ORANGE

Our fusion of old and new world technique blurs boundaries to create a more layered complex expression of Sauvignon Blanc.

Growing Season 2019:

In 2019 we experienced dry winters on the back of a dry 2018. Spring was warm with little rain, setting us up for another compressed harvest. In the vineyard focus was to ensure vines evaded the effects of heat stress; loose canopies to allow shading and judicious watering where possible. Due to the lack of rain throughout the season we experienced lower than normal crops, however quality was ensuring with small berried and intensity of flavor across the board.

Winemaking:

- Harvested in the cool of the night
- Coarse settling at ambient temperature overnight
- fermented on light solids with indigenous and selected yeasts (ALS, X5, Excellence FTH) at 10-16°C temperatures to enhance its aromatic potential and maintain freshness.
- 20% fermented and matured in French oak barrels
- 3% new French oak
- Partial malolactic
- maturation on fermentation solids

Tasting notes:

The No19 Sauvignon blanc is light straw yellow with a green hue. An expressive and alluring bouquet of passionfruit, lychee with herbaceous tones. A soft and juicy palate with honey dew melon and citrus acidity.



Harvested: 6-19th March 2019 **Bottled:** October 2019 **Alcohol % v/v:** 12.0

Clones: F4V6 + 5385 Bordeaux **blocks:** Koomooloo 4 + 8S **Altitude:** ~900m

No19 is named in loving memory of Albert; a fellow winemaker and close friend of Philips, who had a strong affinity for Sauvignon Blanc. The Number 19 is reference to Alberts birthday