

Tscharke

Girl Talk

Savagnin 2018



VINTAGE REPORT

The 2018 growing season had a reasonable start with adequate rainfall through winter and early spring. Healthy canopies were established across all sites and the dry and warm conditions of late January and February kept weeds and disease pressures to a low. February proved to be a very warm month which stalled ripening and it wasn't until the relief of a mild March that the outlook for a great harvest looked imminent.

The late Indian summer enhanced the quality of late picked varieties such as Mataro, Grenache, Montepulciano and Cabernet. 2018 came off the back of two big vintages so it was no surprise this harvest was likely to be down on average with most crops down by 20-25%. The wines produced were very balanced, had ripe phenolics and display vibrant mid palate weight, a spectacular vintage for good structure and elegance.

WINEMAKING

Picked 6th February at night, the fruit was de-stemmed and immediately bag pressed under inert gas. The free run and pressing were kept together and fermented between 13 and 14°C. A brief encounter of lees maturation in stainless steel before being bottled without cold stabilization.

TASTING NOTES

With a lifted aromatic profile, this wine gives way to fresh aromas of green apple, pear and peach; a great introduction to this dry aromatic fruit driven white wine style.

Classic varietal structure, green apple, pear and stone fruit tones are evident on the palate, finishing crisp and clean. Optimum drinking temperature, 8 degrees.

Vintage	2018
Vineyard	Stone Well
Variety	100% Savagnin
Alcohol	12% / vol.
pH	3.39
Titrateable Acidity	5.1g / L