

Tscharke

Girl Talk
Savagnin 2019



VINTAGE REPORT

The 2019 vintage was one of elation as years of sustainable agricultural practice was rewarded with Organic certification by NASAA. The challenging growing season demanded careful vineyard management, with the implementation of under-vine mulching and increased irrigation ensuring the maintenance of healthy canopies, and even ripening throughout.

The extreme heat of both January and February saw early ripening varieties picked in quick succession, before some relief from the heat was offered in March. The bright sunny days and cool nights enhanced flavour development of our Mataro, Grenache and Montepulciano, emphasising motivation to invest into more of these heartier, later ripening varieties in future vineyard developments.

We anticipate the 2019 vintage will bring us wines of great drinkability and balance; with lively aromatics and bold flavours.

WINEMAKING

Picked on 15th February at dawn, the fruit was 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, floral aromatic profile, this wine gives way to fresh aromas of green apple, pear and passionfruit; 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	2019
Vineyard	Stone Well
Variety	100% Savagnin
Alcohol	12% / vol.
pH	3.23
Titrateable Acidity	5.0g / L