

MANTRA
MARGARET RIVER

2016 Barrel-Aged Sauvignon Blanc

An exotic style of Sauvignon Blanc incorporating wild barrel ferment, with no additions, stabilising, fining or filtration. Cloudy and moreish, racy and ripe.

Fruit sourced from the western Wallcliffe sub-region was fermented wild in one-year French oak barriques and a puncheon; aged on lees, gently stirred for eight months. This wine has a bright golden colour and appears cloudy (deliberately) from the minimal settling and zero fining/filtration.

Dusty straw and smokebush greet on the nose, some coriander root, kaffir lime, and a touch of musky-scented perfume. In the fruit spectrum you'll find nutty peach, kiwi-fruit/lychee, pear and fresh pineapple. A hint of vanillan French Oak adds some lift. A creamy mouthfeel, yet juicy and complex, leads off with melon and fig, white peach/nectarine, and finishes with zesty lemon/lime – all softened by the gentle warm oak.

This wine should be enjoyed with minimal chilling only. Do not over-chill. Harmless tartrates may form in the bottle over time.



Best lightly chilled – with antipasti, roasted vegies or creamy pasta and risotto.

Technical Information

Harvest:	February 24, 2016
Bottled:	November, 2016
Alcohol:	12.5%
TA:	6.6g/l
pH:	3.25
Fermentation/ Maturation:	Wild ferment in French oak Maturation – 8 months
Vineyards:	Single vineyard site in the Wallcliffe sub-region
Soil:	Free-draining lateritic soil, gravel over karri loam
Elevation:	60m
Planted:	1985
Rainfall:	1100mm
Region:	Margaret River
Production:	99 Dozen

Awards and Accolades

Gary Walsh, The Wine Front Feb 2017 **94 Points**

Cloudy but fine, as they say in the classics. Just-ripe pineapple, spice and smoke, slight acetone perkiness, vanilla, lime and apple. Complex. Very good too. Has a silky smooth feel, unobtrusive acidity, juiciness, savoury elements, and a ripe grapefruit tang in the finish. Such a good drink. It's subdued, and very tasty.

