

Peccavi Sauvignon Blanc

COUNTRY	REGION	GRAPE	VINTAGE
Australia	Western Australia	88% Sauvignon Blanc, 12% Semillon	2017

ABOUT THE DOMAINE

Peccavi is a small boutique vineyard located in Western Australia, in the 'sweet spot' sub-region of the Yallingup ridge, in the north of the Margaret River region. All the Peccavi Wines are estate grown, hand-picked, handcrafted and see only the finest French oak. Peccavi is notably one of the first Australian vineyards to have the same new clones being used by the greatest Estates of Bordeaux. The Estates viticulture practices encourage vine roots to dive deep into ancient granite, ultimately concentrating flavours in the fruit and adding natural mineral characters to the finished wines. Today, owner and founder of Peccavi wines, Jeremy Muller, produces wines which offer beautiful structure, balance and aroma complexity throughout a range of whites and reds.

WINEMAKING

The wines are barrel fermented in 500 litre puncheons. 10% are new French oak and the rest are older Chardonnay barrels. Oak maturation is between 6 to 9 months. The soil types is gravel and loams. The average age of the vine is 15-20 years.

TASTING NOTES

Pale straw colouring and a bouquet of gooseberries, cassis and a hint of tropical fruits backed by faintly smoky vanilla oak. The palate displays great clarity and purity with a spectrum of lemon, lime and grapefruit unfolding to a palate that has capacity, volume and delicate textures. Precise acidity captures and creates a defined palate of vibrancy, finishing with a balanced crunchy lemon acidity.



TECHNICAL NOTES

Alcohol by volume
12.5%