VINTAGE REPORT

The wines of 2020 vintage are proving to be of exceptional quality, despite the challenging growing season and very low yields.

Winter rainfall was below average but a warm start to spring gave rise to even budburst and minimal frost events. The growing season was hampered by unseasonably high winds that delivered the biggest blow to the season, at flowering. Dry conditions, extremely high temperatures coupled with the strong winds destroyed up to 70% of flowers in some vineyards; Shiraz the worst affected.

The ripening conditions were ideal, moderate temperatures and minimal rain provided very low risk to disease pressures. Supplementary irrigation was critical in nurturing the health of the vineyards and encouraging favourable fruit ripening.

The general quality of wines from 2020 has proven great to exceptional; rich in flavour, strong colour and ripe tannins. Many of the wines formed balance early during fermentation and those well-structured will age well. Standouts varieties include Grenache, Grenache Blanc, Shiraz and Montepulciano.

WINEMAKING

The fruit was split-picked over a period of 4 weeks; the batches were pressed and fermented in 2 separate tanks at 11 to 14°C to retain aromatics. Once dry the wines were blended to achieve the right balance of freshness (from the early picked portion of Savagnin) and fruit drive (from the co-fermented 2nd pick of Savagnin and Albariño). A month on lees in tank prior to bottling gave the wine extra complexity and character. No fining, no cold stabilisation.

TASTING NOTES

A delicate bouquet of citrus peel, yellow flowers and subtle minerally tones that give a nice depth. The palate is zingy yet juicy; flavours of lime and Granny Smith apple give way to a more herbaceous and nicely textured finish. Don't be fooled by its delicate and pretty first approach, this wine has character.

Vintage	2020
Vineyard	Stone Well
Variety	90% Savagnin, 10% Albariño
Alcohol	12% / vol.
рН	3.13
Titratable Acidity	7.7g / L



Girl Talk Savagnin 2020

