

Proudly celebrating a Chinese Tasmanian collaboration to produce world class wines from the Coal River's ancient soils.

Planted in 2000 in the Coal River Valley in Southern Tasmania, Nocton Vineyard sits on ancient layered soils of Jurassic black cracking clays over limestone. In only 40 years, this area has become firmly established as one of Australia's prestige cool climate wine regions and Nocton Vineyard, as one of the most significant vineyard sites in the valley, is proud to be a part of that tradition.

2016 Nocton Vineyard Sauvignon Blanc

Notes

Variety	100% Sauvignon Blanc
Method	Cool ferment/lees stirring
Oak	None

Alc	12.5	pH	3.06	TA	8.3
-----	------	----	------	----	-----

Tasting Note

2016 was an early, exuberant year with big berries and juicy flavours. Hay coloured with aromas of yellow peaches, the palate offers more complexity with fruit salad flavours mingling with a pebbly minerality and a firm and serious structure. Finishes very strongly with nectarine and a touch of grassiness.

Winemaking

After a cool ferment, the wine is allowed to sit on lees (fine sediment) for 3 months in tank, building creaminess and good palate weight to enhance the vineyard's natural texture. Bottling is carried out immediately afterwards to retain freshness.

Food

Take one wild rabbit, a bunch of fresh herbs, a small carrot and two bottles of this and I'm sure you can work out the rest.

