

HESKETH

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Jimi's Ferment

Vintage 2019  
Kongorong Vineyard  
Sauvignon Blanc  
Limestone Coast

## Winemaker's Notes

The style of this Sauvignon Blanc was modelled on the classic Sancerre style of the Loire Valley, as the Kongorong vineyard from which the grapes come from has a similar cool climate and very rocky flinty shallow soil. We had some backpacker vineyard workers from the Loire and they instructed me on how they make their wines in Sancerre (opposite side of the river to Pouilly-Fumé) and it sounded ridiculous so I had to try it. Juice was taken off the main tank after a light pressing, then put into an open fermenter like we would normally do for a red ferment. It was fermented extremely oxidatively (to oxygenate and perhaps reduce methoxypyrazine level whilst also building nice structural components) in accordance with the "techniques" I had been told. They may have been messing with me also! Plunged and pumped over daily. As you would expect the oxygen turned the juice quite brown and muddy, but as fermentation kicked in, the aldehyde that was formed from the early oxygenation was chewed up and by the end of fermentation it looked bright and clean! Basically fermented like a red wine but without the skins. Very partial natural Malo (~1/4 through) to retain acidity and put to one old French Oak Hogshead for 10 months maturation on lees. James Lienert, Winemaker.

## Tasting Notes

**Appearance:** Glossy, Pale straw, light green hues, silver rim.

**Aroma:** Cut grass, passionfruit, gooseberry, mineral, saline, white pepper spice, hints of rockmelon, straw, flinty, white peach. A complex mix of some tropical and grassy notes without the extreme SB intensity.

**Palate:** Smooth, pine, cheesecake mouthfeel, delicate but structural, long length of fruit acid and structure, mineral, fresh acidity, gooseberry fruit with hints of lime, some complexing flinty reduction, moreish.

**Summary:** The oxidative ferment and barrel ageing has softened and tamed the wine to an elegant, delicate, spicy tropical, mineral and savoury white.

## Analysis

**Alc:** 12.0%    **TA:** 7.3 g/L  
**RS:** 0.99 g/L    **pH:** 3.27

