



EFESTĒ | 2015 Feral *Ancient Lakes AVA*

Picked over two days, the Sauvignon Blanc was brought into the winery as cold as possible and pressed straight away to tank. Only a brief settling to remove the heaviest of solids was encouraged before being transferred to neutral French oak for fermentation. No malolactic fermentation took place. Matured for 4 months on lees with infrequent stirring, this wine was filtered and bottled in January, 2016.

—Peter Devison, Winemaker

THE WINE

- 100% Sauvignon Blanc
- Indigenous yeast
- 100% neutral French Oak barrels
- 4 months sur lie
- Bottled January 2016
- 800 cases produced
- SRP \$20

THE VINEYARD

- 100% Evergreen Vineyard
- Soil: Caliche

ANALYSIS

- Alc. 13.50%
- pH 3.14
- TA 7.40g/L
- RS dry
- VA 0.34g/L

TASTING NOTES

Yellow-green in color, this version of Feral delivers an array of scents led by peach pit, New Zealand gooseberry, yellow grapefruit, sun baked white stones, and citrus oil. Nuances of blossoming linden flower and sea breeze are also evident as this wine opens up. Lees aged for complexity, the palate is almost full-bodied with classic acidity and a saline-type finish that reminds me of the rustic pacific coastline. Flavors of grapefruit, lemon, and crushed oyster shells play against each other from start to finish.