

Vintage 2018

In the vineyard a warm dry summer provided a clean and disease free vintage with great ripening conditions across all regions. Despite some hot days, extended heat waves didn't play a role through the growing season with little berry shrivel occurrence in white varieties. Unfortunately some of our South Australian vineyards suffered from spring frost damage with significant yield loss. Come harvest however quality of fruit didn't seem to be affected. In the winery, a delayed start to harvest found many varieties ripening at the same time presenting some logistical challenges but overall a somewhat easier vintage than most.

So what will 2018 actually taste like? Ripe fruit flavours are abundant in 2018 whites with high quality wines expected in bottle for all varieties. Chardonnay can expect to be a little fuller in body and weight than the previous 2017, showing lush citrus and tropical flavours. Varieties such as Sauvignon Blanc, Semillon, Fiano and Vermentino are all showing excellent varietal fruit characters and trademark crisp acidity. Highlights are our Foundstone Pinot Grigio, Metal Sauvignon Blanc and Eden Valley Chardonnay.

Glen Snaidero - White Winemaker

Eden Valley Vineyard

After the 2017 vintage completed we had good rainfall to bed down the vines for the next vintage. Spring rainfall was on average to kick off the vine but then fell away drastically as the year progressed and therefore the pressure to top up with regular irrigation. The drier soil profile in early November and warmer than average temperatures contributed on advancing the canopy growth and fruit development. As summer progressed the lack of rain, some 50% of average, contributed to a below average yield although the quality was exceptional. Harvest was earlier than usual but the flavours were outstanding. Great fruit and acid balance in the whites and big ripe rich juicy reds.

James Ceccato - Chief Winemaker