



# ROCKCLIFFE

Peaceful Bay

2018 Cabernet Sauvignon

WESTERN AUSTRALIA



## COLOUR

Brilliant pale straw.

## NOSE

Lifted nose of citrus blossom and gooseberry.

## PALATE

Fresh passionfruit and tropical fruit notes and a crisp cool climate herbaceous finish.

## WINEMAKING

The parcels of the Sauvignon Blanc were harvested during the cool nights of vintage to keep the fruit cool preserving the flavours and aromatics. The juice was partially wild fermented in oak with the remainder of the juice fermenting in stainless steel. Post fermentation, the wines were racked off lees to preserve their clean and crisp characteristics. The batches were then blended and bottled.

## FOOD PAIRING

BBQ West Australian Rock Lobster.

## VINTAGE NOTES

Starting the season, good rain events produced strong growth, canopies and budburst flowing to excellent yields and creating one of the best vintages in a decade.

Progressing to a long cool summer providing the slow steady ripening of fruit that gives us the intense flavour and acidity that we hope and dream for every vintage. All areas of the Great Southern were gifted this incredible season and fruit from all the Rockcliffe Vineyards looking superb.

## QUICK NOTES

VINTAGE  
2018

## WINEMAKERS

*Elysia  
Harrison/Mike  
Garland/Lucy  
Maddox*

## GRAPE VARIETY

*Sauvignon Blanc*

## GROWING AREA

*Western Australia*

ALC %/VOL  
13.0 % v/v

TITRATABLE ACIDITY  
6.1 g/l

pH  
3.23

CELLAR POTENTIAL  
NA

OAK  
NA

MATURATION  
NA

JAN CODE  
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