



The 2021 vintage

WEATHER CONDITIONS

In meteorological terms, 2021 was a turbulent year.

The mercifully limited frosts of the 7th and 8th of April were followed by a very rainy spring, which fortunately did not affect the flowering of the vines.

From mid-July through to late August, the weather was dry and relatively cool.

With no extreme temperatures to contend with, the grapes were able to ripen in superb conditions, imbuing this vintage with an exceptional freshness which is perhaps its defining quality.

THE HARVEST

After four weeks without rain, the Sauvignon grapes attained optimal ripeness and harvesting of the Y 2021 began on the 29th of August. The first round of picking concentrated on the most early ripening plots, and continued until the 1st of September.

A second pass took place on the 5th and 6th of September, this time bringing in the beautifully balanced Semillon grapes and ending with the later-ripening Sauvignons.

OVERVIEW

Y 2021 is sappy and vivacious, striking a pitch-perfect balance between the freshness of the Sauvignon Blanc and the complexity of the Semillon.

The bouquet is dominated by pear, white peach and fresh almond aromas.

The complex finish is accented with zesty tangerine, offset with handsome, bitter notes that linger long on the palate.

Alcohol content: 14.5% abv – Residual sugar: 7.2 g/L – Total acidity: 6.9 g/L H₂T – pH: 3.18
65% Sauvignon Blanc - 35% Semillon