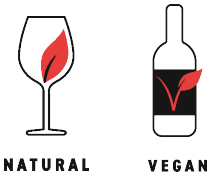


Gant & Co.

2023

'SUR LIE'

Sémillon-Sauvignon Blanc | Margaret River - Australia



Stats

Grapes: 70% Sémillon - 30% Sauvignon Blanc
Vineyard: Gant & Co. estate vineyard in Karridale
Vine Age: 25-years-old
Soil Type: Clay loam
Viticulture: Regenerative & dry-farmed
Fermentation: Native — old French barriques
Skin Contact: 12 hours (Sémillon)
Aging: 4 months sur lie in old French barriques
Alcohol: 12.5%
pH: 3.21
Total Acidity: 6.9 g/L
Total SO2: 67 ppm
Total Production: 476 cases
UPC: None

Reviews

Jancis Robinson | 16.5 points
James Suckling | 91 points

About

'Sur Lie' is all about freshness, harboring the energy of Karridale, and texture, achieved through sur lie maturation. The Gant & Co wines are self-proclaimed to be "lovingly grown and sensitively made," and this wine tells that story perfectly. To achieve that kind of depth and balance requires a mastery – or at least, a committed, routined practice – of brining oneself into attunement with the choreography that is winemaking: the tending to vines, the harvesting of grapes, the mood of the yeast, all in a cellar that hums with activity and birth. That is what Claudia and Matt have achieved with this wine. The fruit comes from the Gant & Co. estate vineyard at 467 Twenty Four Road in Karridale. After a slightly cool, delayed start, the summer was dry and consistently warm.

The grapes were manually harvested from spur-pruned, leaf-plucked vines. In the cellar, the Sauvignon Blanc was pressed and sent to old French barriques to ferment right away, while the Sémillon juice was allowed skin contact for 12 hours before being pressed and sent to the barrel room. The wines stayed in their respective barriques for four months to mature and undergo malolactic fermentation. The wines were racked to tank, blended, and bottled with just a light sulfur addition and gentle filtration. Unfined.

Tasting Notes

This white opens with smoky grapefruit and lime, balanced by hints of sea spray and subtle capsicum. Bone-dry citrus on the palate meets a creamy, taut texture that's fresh yet restrained. A long, elegant finish lingers with finesse.