

WINEMAKING

Our Sauvignon Blanc is sourced from the maritime climate of Western Australia's renowed Margaret River. Harvested in the cool of the night, the fruit is chilled and destemmed, before receiving an overnight cold soak on skins. The parcel is then pressed, clarified and inoculated with selective cultures that promote aromatics and mouthfeel. Fermentation is undertaken at cool temperatures in stainless steel vats, remaining sur lie for 4 months, before blending, filtration and bottling.

WINEMAKER'S COMMENTS

Pale straw in appearance, with youthful green hue. Vibrant aromas of lime, snow pea and gooseberry, followed by a lively palate of lime zest, tropical fruit, nettle and a mouth-watering mineral acidity.

WINE & FOOD MATCH

This elegant Sauvignon Blanc is the perfect pair with seafood dishes.

