



SAUVIGNON BLANC 2021

Central Victoria

WINEMAKERS NOTES

This wine is made with 100% Sauvignon Blanc grapes sourced from the Pogue vineyard, Toolamba in Central Victoria. The vineyard is 135 acres of prime viticultural land with extensive Goulburn River frontage. Organic and vegan friendly pea protein was used to clarify the wine. The winemaker utilised a specially selected organic yeast strain and fermentation was held at low temperatures in stainless steel for maximum retention of primary fruit flavours.

HARVEST NOTES

The growing season leading into vintage 2021 saw good rainfall which was close to 100% of the long term average. Although this presented challenges for the vineyard team the frequent rain days ensured the vines looked healthy and vibrant. The summer was cool to mild most likely a result of the La Nina effect. This meant slow and steady ripening, with most days being mid 20's in temperature rather than the mid 30's we often have in late summer and early autumn. The cool growing season saw slow and steady ripening across all varieties and excellent flavour development in the fruit.

TASTING NOTES

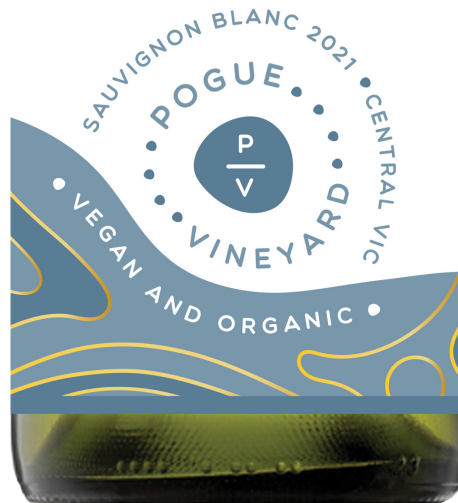
An expressive combination of citrus, tropical, herbaceous and zesty aromas. A well balanced wine with lifted notes of passionfruit, lychee, grapefruit and melon. The palate is emanating clean and crisp with focused acidity.

FOOD MATCH

An ideal match to delicate fish dishes or goats milk cheese.



CITRUS GRAPEFRUIT
PASSIONFRUIT
TROPICAL & ZESTY



VINTAGE 2021

REGION *Central Victoria*

VARIETY 100% *Sauvignon Blanc*

ALCOHOL 12.5%

TA 6.5 g/L

PH 3.01

BEST CONSUMED *Now to 2023*

