

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown across cool climate regions of Victoria.

SAUVIGNON BLANC 2024

VINTAGE

As is seemingly the 'new norm' in Victoria, the 2024 ripening period has yet again thrown a vast array of weather at us. A calm start to spring developed into cool, wet and windy conditions right at the critical flowering time. This unfortunately has impacted yields with many of our vineyards producing half the crop of a normal season. Periodic rain events continued through until harvest but the conditions were broadly favourable which, together with the low yields, has ensured the production of high-quality grapes.

WINEMAKING

The grapes were harvested in the cool of the early morning to preserve aromatics and transported immediately to the winery where they were pressed and settled on enzymes for 48 hours before the clear juice was racked to refrigerated tanks for yeast inoculation. The ferment temperature was maintained at around 15 degrees Celsius for a slow ferment once again with the intention of retaining aromatics. Once dryness was nearly reached the wine was chilled and the gross lees were settled and separated by racking. The wine stayed in stainless steel tanks for another three months before being readied for bottling. There is no oak exposure or malolactic ferment.



TECHNICAL DATA

VITICULTURE

REGION *King Valley, Victoria.*

BOTTLED WINE

ALCOHOL 12.5%
ACIDITY 7.5 g/L
PH 3.35
RESIDUAL SUGAR *Dry*
MALOLACTIC 0%

No animal products were used in the production of this wine.

TASTING NOTES

NOSE *A nose of gooseberries and lemon zest.*

PALATE *Fresh lime and a vibrant acid finish.*

DRINK WITH *Chilli garlic prawns, Thai food, fennel salad, fish and chips.*

CELLARING *Drink now or over the next 2 years.*