



## TSR

### Sauvignon Blanc 2018

#### Frankland River Western Australia

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#### COLOUR

*Bright straw.*

#### NOSE

*Complex aromas of grapefruit, apple and passionfruit with underlying citrus blossom notes.*

#### PALATE

*Long fleshy mouth-feel, citrus and pear feature on the palate with subtle cut grass and complex lemon blossom notes, well-integrated natural acid with a crisp mineral finish.*

#### WINEMAKING

*The 2018 Sauvignon Blanc and Semillon grapes were machine picked. The must was gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated. The ferments were held at between 14 to 16 degrees to retain varietal flavours and aromas. The wine was blended, fined, filtered and bottled.*

#### FOOD PAIRING

*Beautiful with prawns, ocean fish and a fresh green salad!*

#### VINTAGE NOTES

*Vintage 2018 will be remembered as one of the best for Frankland River. Spring provided ideal weather patterns, allowing for the development of a healthy and abundant leaf canopy. Summer followed, and mother nature didn't disappoint. The vineyard was left to nurture the fruit with a mild, dry ripening season, ensuring perfect veraison across all varieties. The rain stayed away, ensuring that all grapes came into the winery when they had exceptional flavour, acid and sugar balance.*

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#### QUICK NOTES

VINTAGE 2018

WINEMAKERS *Michael Ng*

GRAPE VARIETY *Sauvignon Blanc 90%, Semillon 10%*

BOTTLED *June 2018*

GROWING AREA *Frankland River, Western Australia*

ALC %/VOL *13.0% v/v*

TITRATABLE ACIDITY *7.1 g/l*

PH *3.22*

CELLAR POTENTIAL *N/A*

OAK *N/A*

MATURATION *N/A*

