



TSR

Sauvignon Blanc 2019

Frankland River Western Australia

COLOUR

Bright pale straw with a green hue.

NOSE

Lifted aromas of ripe lime, guava, passionfruit and subtle grassy notes.

PALATE

Generous fleshy mouthfeel with juicy citrus, passionfruit and gooseberry flavours. Subtle texture and integrated, mouthwatering acidity to finish.

WINEMAKING

The 2019 Sauvignon Blanc and Semillon were machine harvested in the cool hours of the night over two picking dates. It was gently pressed, and the juice cold settled. Cool fermentation between 12-15°C in stainless steel and a small component in French oak. Racked off yeast lees, blended and filtered before bottling in July.

FOOD PAIRING

Barbeque grilled spiced prawns and zesty garden leaf salad.

VINTAGE NOTES

Vintage 2019 was a challenging growing season across Frankland which resulted in significantly lower yields across all varieties. This coupled with lower than average winter and spring rains resulted in grapes with concentrated flavours and intensity. Mild summer temperatures saw slow even ripening and high-quality fruit harvested a few weeks later than average.

QUICK NOTES

VINTAGE 2019

WINEMAKERS *Liam Carmody & Guy Lyons*

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

BOTTLED *July 2019*

GROWING AREA *Great Southern, Western Australia*

ALC %/VOL *13.0% v/v*

TITRATABLE ACIDITY *6.03 g/l*

PH *3.12*

CELLAR POTENTIAL *3 - 5 years*

OAK *French*

MATURATION *N/A*

