

Sauvignon Blanc 2023

Frankland River Western Australia

COLOUR

Brilliant pale greenish straw with a lighter hue

Intense aromas of ripe citrus, passionfruit, and a hint of lemongrass.

PALATE

Juicy gooseberry, guava, and herbal nuances combine with a subtle textural edge and a mouth-watering acidity creating a long, crisp finish.

WINEMAKING

 ${\it Machine harvested in the cool hours of the night over several picking dates. It was gently}$ pressed, and the juice cold settled. Cool fermentation between 12-15°C in stainless steel. Racked off yeast lees, blended and filtered before bottling in May.

FOOD PAIRING

Fried nduja and squid served with a squeeze of lemon juice and fresh parsley

QUICK NOTES

VINTAGE 2023 WINEMAKERS Liam Carmody and Guy Lyons GRAPE VARIETY 100% Sauvignon Blanc BOTTLED May 2023 GROWING AREA Great Southern

ALC %/VOL 13.0% v/v STANDARD DRINKS 7.7 CELLAR POTENTIAL 2 - 5 years OAK Nil MATURATION Stainless steel





