

ALTUS/RISE

MARGARET RIVER

WILDLIGHT

SAUVIGNON BLANC

MARGARET RIVER / 2020

TASTING NOTES

Bright yellow with a green hue. Lifted passionfruit, pear, lemongrass and floral nuances. Bright, clean varietal fruit flavours of guava, lemon curd, honeydew melon, lingering citrus blossom with well-integrated natural acidity.

WINEMAKING

The Sauvignon Blanc and Semillon were each picked at optimum ripeness during the coolest period of the night to help retain the vibrant primary fruit flavours. The fruit was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 48 - 72 hours later the juice was cleanly racked and inoculated with VL3 yeast to maximise varietal characteristics. The ferment temperature was kept at around 13-14 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post Ferment the wine was fined with traditional additives, cold stabilized and bottled.

FOOD PAIRING

Grilled fish with char-grilled veg salad.

VINTAGE REPORT

2020 We enjoyed an early start to the season in January, with warmer than average spring temperatures evolving into the perfect summer growing conditions. A dry growing season lead into lower than average yields, but this has resulted in exceptional fruit that shows divine concentration of aromas and flavours. A lovely Marri Blossom kept the birds at bay, leaving the fruit in exceptional condition to be picked at its optimum.

REGION

Margaret River

BLEND

75% Sauvignon Blanc
25% Semillon

ACIDITY

7.4 g/L

ALCOHOL / VOLUME

13.0%

pH

3.33

WINEMAKER

Chris Credaro

OAK

n/a

MATURATION

Stainless Steel

CELLAR POTENTIAL

Drink now

