



TERRANU
— W I N E S —

2019 Coonawarra Sauvignon Blanc

Vintage Conditions

Whilst difficult for other areas in South Australia, 2019 was an excellent year for winemaking in the Coonawarra. The region avoided the worst of the heat for the year and received good winter rains leading into the growing season. The growing season highlighted the importance of good quality and quantity of underground water used to mitigate temperature and seasonal weather conditions. With no significant crop loss due to heat, canopies remained in excellent condition through to the end of harvest; significantly benefiting from the typically cool nights created by the Southern Ocean. A cool and dry April was perfect for ripening, allowing full flavour development and optimal sugar levels.

Fruit Sourcing

Coonawarra
Vineyard – Rymill, Coonawarra SA

Vinification

Stainless steel, ferment low temps to preserve fruit intensity and purity.

Cellaring

Ready to drink now.

Technical Details

Alc/Vol: 13%
Standard drinks: 7.7
Allergens: Contains Sulphites and Milk

Tasting Notes

Colour

Clean and palate cleansing white wine

Nose

Lively aromas of passionfruit, rockmelon and orange blossom with a hint of creme brulee.

Palate

This wine has beautifully balanced aromas of citrus and tropical fruit flavours with a delicate minerality. The flavours are fresh and enjoyable, culminating in a vibrant finish.

