ESTATE GROWN
SINCE

## SOONAWARRA OF



### MOTHER OF PEARL

# MOTHER OF PEARL SAUVIGNON BLANC

2023

VARIETY: SAUVIGNON BLANC REGION: LIMESTONE COAST

HARVEST DATE: 16TH MARCH & 117TH MARCH 2023

BOTTLING DATE: 11TH AUGUST 2023

BOTTLING ANALYSIS: ALC 11.5% TA 7.2 PH 3.2

WINE STYLE: FRESH AND FRUIT DRIVEN

WINEMAKER: LUKE TOCACIU

FOOD PAIRING: SPICY SALMON SALAD FOOD PAIRING (V): MEXICAN SALAD BOWL

### **AWARDS (CURRENT & PAST):**

SILVER - AUSTRALIAN WINESHOWCASE MAGAZINE BRONZE - AUSTRALIA NZ BOUTIQUE WINE AWARDS 4 STARS - WINESTATE 'BEST OF NEW RELEASES'

### **TASTING NOTE:**

A blend of Coonawarra and Wrattonbully fruit, giving depth, complexity and a unique flavour. This fresh, tropical style is perfectly balanced with melon and passionfruit with a crisp citrus finish. An easy drinking style, perfect for any occasion.

## WINEMAKER'S NOTE:

This Sauvignon Blanc is a blend of two vineyards within the Limestone Coast. The Coonawarra fruit brings great natural acidity and citrus freshness, whilst the Wrattonbully brings tropical fruit flavours. Both vineyards are Patrick family owned.

### VINTAGE NOTE:

Vintage 2023 had some challenges with cooler, wetter weather patter persisting from February through the growing season. Fortunately, a burst of warm weather late February boosted the ripeness and flavour in the lead up to harvest in early March. The whites were a stand out with great natural acidity and complex character.