

JILYARA

of wilyabrup, margaret river



HONEYCOMB CORNER

SAUVIGNON BLANC
WILYABRUP / MARGARET RIVER / 2023

TASTING NOTES

Pale straw in colour, with a nose of super aromatic orange blossom, apricots, citrus, and honeydew. The palate is full of mandarin, kiwifruit, and lemongrass with hints of honeysuckle. Zippy acid is tamed by creamy notes, and the wine has a long, dry finish.

VINTAGE REPORT

2023 will go down as a classic Margaret River vintage. It got off to a slow start thanks to a cool winter and spring, but a lack of spring rain events led to a good fruit set, resulting in solid yields across the board. Warm and sunny conditions through January, February and March proved ideal for ripening for all varieties with low disease pressure.

WINEMAKING REPORT

The fruit was harvested in the cool of the night to retain the fresh, clean varietal characteristics of Sauvignon Blanc. The fruit was crushed and pressed, with the juice settled under cool conditions before being racked off the lees and fermented under temperature control to ensure the varietal Sauvignon Blanc characters are preserved. A small portion of the juice was transferred to the barrel for fermentation to add some complexity to the wine. The wine was then fined, filtered, and sent to bottle showcasing the perfectly crisp, clean aromas and flavours of a Margaret River Sauvignon Blanc. Vegan friendly.

REGION

Margaret River

BLEND

100% Sauvignon Blanc

ALCOHOL / VOLUME

12.5 %

STANDARD DRINKS

7-4

WINEMAKER

Kate Morgan

