

# NANNUP ESTATE

## FIRETOWER

SAUVIGNON BLANC

2021

### TASTING NOTES

Bright straw, with a lime green hue. Exotic tropical lift, guava, and kiwi with citrus leaf. Juicy and succulent palate laden with gooseberry and fresh acid. Bright, clean finish bursting with flavour.

### WINEMAKING

Sauvignon Blanc grapes sat on skins in the press to extract fruit flavours and aromas from the ripe skins before pressing. The pressed juice was cold settled then racked to 10% older French Oak barrels for wild ferment and the rest to stainless steel tank for fermentation. Post fermentation the wine was lees stirred once a week to give texture until the balance with its natural acidity is achieved, they wine was fined, filtered, and then bottled.

### FOOD PAIRING

Roasted Sea Bass with Lemon and Rosemary, or Fried Zucchini Flowers.

### VINTAGE NOTES

The lead up to vintage 2021 saw above average winter rainfall and above average temperatures leading into Spring lead to good conditions for budburst and flowering. Balanced canopies developed with the consistent temperatures throughout the last month of 2020. These ideal weather conditions, along with low bunch numbers and an early season allowed all varieties to reach optimum sugar levels, balanced flavour profiles and perfect tannin ripeness.

### QUICK NOTES

VINTAGE 2021

WINEMAKER Ryan Aggiss

GRAPE VARIETY

Sauvignon Blanc

BOTTLED October 2021

GROWING AREA Nannup

ALC %/VOL 12.0 % v/v

TITRITABLE ACIDITY 6.8xx1 g/l

PH 3.43

CELLAR POTENTIAL 1-3 years

OAK French 10%

MATURATION 3 months

