



100 CAVES

SAUVIGNON BLANC 2023

MARGARET RIVER • WA

COLOUR

Pale straw, with a lovely green tinge

NOSE

Lifted notes of passionfruit, melons, and tropical fruits, with some subtle herbaceous flavours.

PALATE

Generous and soft with flavours of granny smith apples and lime. The palate is fine and tight with fresh mid-palate fruit sweetness, a touch of spritz, and a clean, refreshing, lingering finish.

WINEMAKING

This wine is sourced principally from the Wills Domain vineyard in Yallingup, with 33% coming from a southern Margaret River vineyard which introduces some tropical fruit and heightened elegance to the palate. Picked in the cool of the morning, the fruit was harvested, gently destemmed, and pressed before being cold settled for three days. Once clear the juices were racked and inoculated with cultured dried yeast and fermented gently at 13-14°C for two weeks. Once dry the wine was racked off gross lees and left on light fluffy lees before being fined, stabilised, filtered, and bottled.

FOOD PAIRING

Lemon braised chicken: the acidity and taste of lemon perfectly complement the citrus flavours of Sauvignon Blanc.

VINTAGE NOTES

Despite some of the challenging weather conditions experienced on the east coast of Australia has been outstanding in Margaret River. Winter was drier and colder than normal, resulting in a later bud-burst, and veraison up to three weeks later than normal. February was dry without any extreme temperatures and was ideal for gentle slow ripening. Disease pressure was low and minimal Marri tree blossom meant that bird netting was essential to avoid bird damage. Overall, an outstanding vintage.

QUICK NOTES

VINTAGE 2023

WINEMAKERS Richard Rowe

GRAPE VARIETY 87% Sauvignon Blanc,
13% Semillon

BOTTLED August 2023

GROWING AREA Margaret River WA

ALC %/VOL 12.8% v/v

STANDARD DRINKS 7.7

CELLAR POTENTIAL Optimum 2024,
best before 2028

OAK n/a

MATURATION n/a

