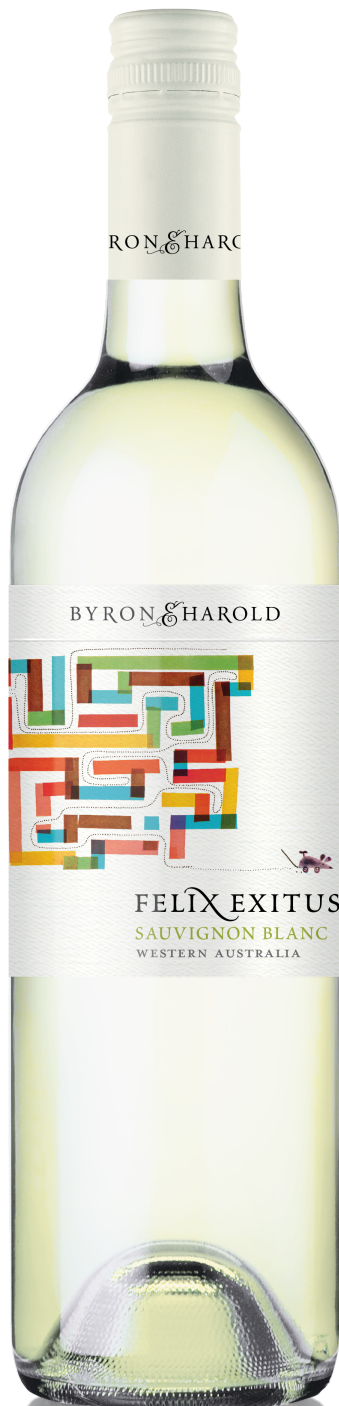


FELIX EXITUS

SAUVIGNON BLANC

WESTERN AUSTRALIA



COLOUR

Brilliant pale straw.

NOSE

Lifted aromas of passionfruit, gooseberry and freshly cut grass

PALATE

Flavours of passionfruit, citrus, and white nectarine are supported by a crisp, lively lemon acidity

WINEMAKING

The Sauvignon Blanc was picked at optimum ripeness during the coolest period of the night to help retain the vibrant primary fruit flavours. The fruit was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 48 - 72 hours later the juice was cleanly racked and inoculated with VL3 yeast to maximise varietal characteristics. The ferment temperature was kept at around 13-14 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post Ferment the wine was cold stabilized and bottled.

FOOD PAIRING

Beautiful with grilled fish tacos.

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

QUICK NOTES

VINTAGE
2019

WINEMAKERS
Kate Morgan

GRAPE VARIETY
100% Sauvignon Blanc

GROWING AREA
Western Australia

ALC %/VOL
12.5 .0 % v/v

TITRATABLE
ACIDITY
6.5 g/l

PH
3.3

CELLAR
POTENTIAL
2-4 years

OAK
N/A

MATURATION
N/A

'Success is a journey, not a destination.
The doing is often more important
than the outcome'.
ARTHUR ASHE