

# RAGS TO RICHES

SAUVIGNON BLANC  
MARGARET RIVER 2023

## COLOUR

Pale green

## AROMATICS

Bright aromas of passionfruit, citrus, and white nectarine

## PALATE

Tropical fruit flavours are framed with fresh minerality and a crisp finish.

## WINEMAKING

Harvested in the cool hours of early morning, it was processed delicately upon receipt at the winery. 100% free-run juice, cold-settled, and rack-clean for fermentation with aromatic yeast strains at cool fermentation temperatures. A small portion was fermented in one- and two-year-old oak. The wine was blended and prepared for bottling after six months of light yeast fermentation.

## VINTAGE NOTES

A cool spring resulted in a slightly later harvest. Higher-than-average summer temperatures in January and February assisted in ripening but also resulted in bunch variation between each vine. 80% of this wine comes from a Northern Margaret River site, and 20% comes from a premium site in Karridale.

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## WINEMAKING DATA

GEOGRAPHICAL INDICATION | Margaret River

CELLAR POTENTIAL | Drink now or cellar for up to five years

OAK/MATURATION | On light lees for five months

ALC% VOL | 13.0 %      STANDARD DRINKS | 7.7

