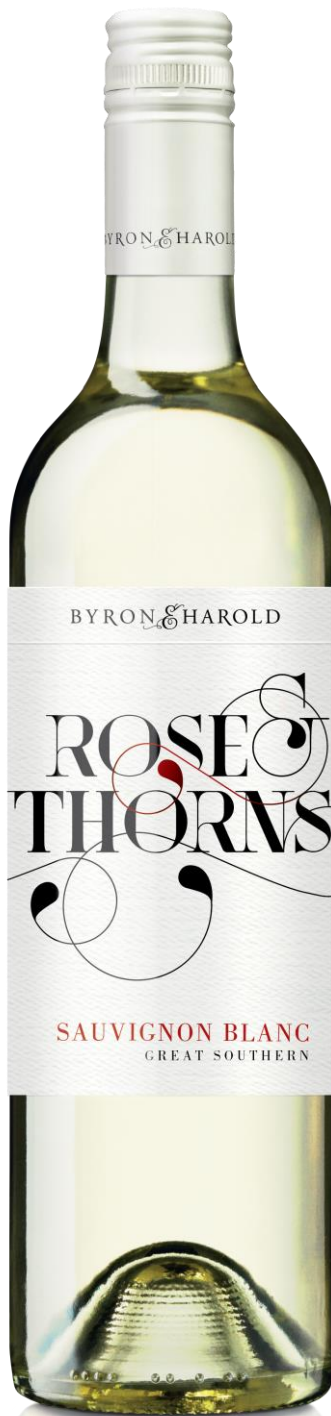




ROSE & THORNS

SAUVIGNON BLANC

GREAT SOUTHERN



COLOUR

Brilliant pale straw in colour

NOSE

Lifted aromas of passionfruit, musk, citrus, and white nectarine

PALATE

The palate has an abundance of tropical fruit flavours, with a juicy core of fresh passionfruit and citrus and crisp natural acidity.

WINEMAKING

The fruit was harvested on a cool early morning. It was transported directly to the winery for processing. After clarification the juice was inoculated with a selected yeast strain to promote varietal character and fermented in temperature controlled stainless steel vessels. Cool fermentation temperatures of around 12-16°C help retain/capture aromatics. Post fermentation the wine was matured on yeast lees for six months before being prepared for bottle.

FOOD PAIRING

Beautiful with fresh calamari or pan-fried whiting

VINTAGE NOTES

A mild 2020 spring with reasonable rainfall provided excellent growing conditions. A wet November followed by a warm and dry December and January set the vines for up for a regular season. However wet and humid conditions in February created an unusual vintage with extreme weather conditions. As a result, the 2021 vintage required extra work and attention to detail in the vineyard. The final wines show incredible flavour at lower baumes with bright natural acidity. Great fruit purity and varietal expression.

QUICK NOTES

VINTAGE
2021

WINEMAKERS
Rory Parks

GRAPE VARIETY
Sauvignon Blanc

GROWING AREA
Great Southern

ALC %/VOL
12.5% v/v

TITRATABLE
ACIDITY
3.35 g/l

PH
6.2

CELLAR
POTENTIAL
*Drink now but up to 1-5
years*

OAK
N/A

MATURATION
N/A