



SAUVIGNON BLANC 2022

LIMESTONE COAST, SOUTH AUSTRALIA

VINTAGE CONDITIONS The 2022 vintage was excellent across the regions of S. Australia with good winter rainfall, a mild growing season, and no prolonged heat waves. The early half of the growing season saw cooler-than-average conditions, before warming up near the beginning of summer. In the lead up to harvest, it was dry, and temperatures were mild, allowing the fruit to evenly ripen. Winemakers observed a steady increase in maturity at the vineyards, and made picking and scheduling decisions to achieve optimum ripeness, and flavour expression.

WINEMAKING Fruit was harvested in the night to ensure that it was as cool as possible when picked, before being crushed, de-stemmed, and pressed to a settling tank. The juice was clarified and inoculated with selected yeast to express fruit characters. A slow, cool ferment at 14–16 degrees preserved the natural aromatics.

COLOUR Pale straw with green hues on the edges

AROMA Freshly cut green apple, fig, and lemon peel, with a citrus backbone

PALATE Flavoursome and juicy, with gooseberry and passionfruit. Succulent, with great fruit intensity, and vibrancy on the finish

WINE ANALYSIS Alc/Vol: 12.2%, pH: 3.18, Acidity: 7.03

WINEMAKER Leisha Munro & Stephen Tierney

THE HIDDEN SEA is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.