



## **2021 Sauvignon Blanc**

A fruity nose with a fesh acidic finish.

Crafting expressive and ethical wines is merely second nature to us. Our grapes are grown on sustainable vineyards and crafted with vegan friendly and minimal intervention principals. Staying true to you, to the grape and to the land; just the way it should be.

## THE GRAPES

Variety: Sauvignon Blanc

Vintage: 2021

Region: Fleurieu Peninsula, South Australia

## THE CHARACTERISTICS

Flavours: Lime zest, gooseberry and snow pea.

Colour: Pale straw with a vibrant green hue.

Food Match: Coffin Bay Oysters | Garlic Prawns.

## THE ANALYSIS

Alcohol: 12.8% Residual Sugar: 2.7g/L PH: 3.23 Titratable Acidity: 7.2



**Sustainably Farmed | Vegan Friendly**