



FISHBONE
MARGARET RIVER

BLACK LABEL SAUVIGNON BLANC

2023 MARGARET RIVER WA

Fishbone is a boutique family run and owned vineyard purchased by the Sorgiovanni family in 1999. Located in the world-renowned Margaret River wine region in Wilyabrup, the property features gentle sloping topography bounded by the Wilyabrup Brook in the centre of Margaret River's 'golden triangle'. The 165-acre property, which was originally a dairy farm, includes some traditional varieties such as Cabernet and Chardonnay, and some lesser known alternatives such as Tempranillo, Malbec, Vermentino and Pinot Noir.

Tasting Notes

Premium Margaret River Sauvignon Blanc made as a dry, aromatic style, with lemon citrus and pineapple fruits supported by crisp natural acidity

Winemaking

Premium Margaret River Sauvignon Blanc was machine harvested in the cool of the night and immediately pressed on arrival to the winery. A neutral yeast was used for fermentation to retain the primary fruit characters, 20% was fermented in premium new French Oak.

Viticulture Notes

We were truly blessed with some of the best weather conditions one could hope for. Notably there have been long periods of warm sunny days throughout Geographe and Margaret River punctuated by only brief local rain events.

In the vineyard leaf plucking and removal have been essential operations carried across most varieties and this has led to optimum ripeness conditions with very rare detection of diseases in the vineyard.

Quick Notes

Vintage: 2023
Winemaker: Stuart Pierce
Grape Variety:
100% Sauvignon Blanc
Harvest Date: 24th February 2023
Bottled: June 2023
Growing Area: Margaret River
Vineyard: Karasek's Vineyard
Alc %/Vol: 12.4%
pH: 3.3
TA 1.5g/L
Cellar Potential: 3+ years
Oak: 20% new French oak

