





COLOUR

Pale green straw.

NOSE

Citrus, gooseberry, and passionfruit.

PALATE

Light to medium body, crunchy acid, great sugar/acid balance, finishing dry.

WINEMAKING

The grapes were crushed and destemmed before they were fermented in stainless steel tanks. To retain the grape's fruitiness, it is fermented at low temperatures, which maximizes the fruit's potential.

FOOD PAIRING

Rocket and melon salad with crispy prosciutto.

VINTAGE NOTES

Warm and wet.

QUICK NOTES

VINTAGE 2023

WINEMAKERS

Alex Russell

GRAPE VARIETY

100% Sauvignon Blanc

BOTTLED

July 2023

GROWING AREA

South Australia

ALC $\%/\mathrm{VOL}$

11.5 % v/v

STANDARD DRINKS

/.11

CELLAR POTENTIAL

 $2\; years$

OAK N/A

MATURATION

N/A

