



LIMITED RELEASE SAUVIGNON BLANC

COLOR:

Light golden

NOSE:

A pronounced and abundant floral bouquet with intermingled ripe stone fruits and very subtle oak nuances.

PALATE:

The fine, linear acidity of this wine gives it an initial freshness on the palate. As the layers of flavour unfold, the power of the wine becomes noticeable, and complexity builds. The palate is quite rich, medium-bodied, and mouth-filling. It finishes dry but flavorful and lingering.

VINTAGE:

The 2019 vintage was long and cool, with a slightly lower yield than previous years. The whites produced some intense and flavorsome wines, as shown in this Sauvignon Blanc.

WINEMAKING:

Premium Sauvignon Blanc grapes are allocated to the Fume Blanc style, meaning the highest-quality Sauvignon Blanc grapes are allocated to barrel fermentation. Selected grapes were picked and processed as usual, but the initial free-run juice was sent to a combination of new and old French oak barriques.

VINTAGE: 2019

ALC: 13.5%

STANDARD DRINKS:

8.3

 $CELLARING: < 10 \ years$