



# Sauvignon Blanc 2023



<b>Viticulture:</b>	Vine age: 20 years Density: 4900 vines per hectare Yield: 14.5 tons per hectare Soil: Well-drained and lightly-structured Clovelly and Avalon 100% Dry-land management.
<b>Vinification:</b>	Grapes were harvested in the cool early morning at 22.3°B, gently crushed and pressed to a low 1.4 bars of pressure. The juice was left to settle for two days before fermentation. Fermentation occurred over a 13-day period and wine was left on the lees for 3 months before filtration and bottling.
<b>Analysis:</b>	Alcohol 13.0% Total Acidity 7.0 g/l Residual Sugar 1.7 g/l pH 3.16
<b>Winemaker's Comments:</b>	Yellow straw in colour. Subdued nose with stone fruit and ripe peach. Tangy and pithy on the palate with a crisp acidity on the aftertaste. Drink through 2025.
<b>Production:</b>	4200 750ml bottles