



Sauvignon Blanc 2025

**Viticulture:**

Vine age: 22 years

Density: 4900 vines per hectare

Yield: 11.8 tons per hectare

Soil: Well-drained and lightly-structured
Clovelly and Avalon 100% Dry-land
management.

Vinification:

Grapes were harvested in the cool early morning at 22.5°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 17-day period and wine was left on the lees for 3 months before filtration and bottling.

Analysis:

Alcohol	13.5%
Total Acidity	6.6 g/l
Residual Sugar	1.9 g/l
pH	3.24

**Winemaker's
Comments:**

Light yellow in colour. Hints of herbaceousness and asparagus on the nose. Zesty and lively on the palate with green apple and tangy grenadilla on the canned peas palate. Uncomplex and easy. Drink through 2028.

Production:

4190 750ml bottles