



# CAMBRIDGE CROSSING

## SAUVIGNON BLANC 2022

### GRAPE VARIETIES RATIO (%) & SOURCE:

Sauvignon Blanc ex South Australia

### HARVEST DATE:

February & March 2022

### VINTAGE CONDITIONS:

A mild spring and flowering season produced an even set of Chardonnay berries. Spring, Summer and Autumn temperatures were mild, combined with cool nights which enabled our Sauvignon Blanc vines to produce grapes with excellent flavour, depth and freshness.

### WINEMAKING/VITICULTURE:

The grapes were picked in the coolest part of the evening and left on skins after crushing to allow for maximum flavour and extraction. Cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc. A percentage was fermented on skins, which has added an extra dimension of complexity.

### TASTING COMMENTS:

Pale straw in colour with a tinge of green. Fresh and zesty aromas of kiwifruit, lemongrass, guava and freshly cut hay. Light-bodied showing layers of fresh lemongrass and papaya flavours. Fine, crunchy acidity on the finish is persistent and utterly delicious when paired with a summer salad and vinaigrette dressing.

**ALCOHOL (%v/v):** 10.5

**TOTAL ACIDITY (g/L):** 6.54

**pH:** 3.33

