



Where East meets West...a fun, engaging and interesting new world design, ready to cut-through the flow of heavily traditional old world and new world wine labels. A Western Take on a traditional Asian design, the wines are packed with varietal flavour and freshness, ideal for immediate consumption and for any occasion.

SAUVIGNON BLANC 2021

Grape Varieties & Source

Sauvignon Blanc ex South Australia

Harvest Date

January & February 2021

Vintage Conditions

The growing season began after excellent late winter and early spring rains had replenished the soil profiles. Mild weather at flowering led to an even fruit set across our Sauvignon Blanc vineyards resulting in full bunches. The weather leading up to and including the harvest period will be remembered for being dry and exceptionally mild which resulted in grapes that retained freshness, acidity and wonderfully expressive Sauvignon Blanc flavours.

Winemaking/Viticulture

The Sauvignon Blanc grapes are picked in the coolest part of the evening and left on skins post crushing to allow maximum flavour extraction. To assist the preservation of the natural fruit flavours the juices are handled with minimal air contact and cool fermentation follows with aromatic yeast strains to enhance the punchy varietal zest of Sauvignon Blanc.

Tasting Comments

Pale straw with a tinge of green. Fresh and zesty aromas of kiwi fruit, lemon grass and freshly cut hay. Light bodied showing layers of fresh lemon grass and papaya flavours. Fine, crunchy acidity helps to focus the taste buds on the finish, which is persistent, clean and utterly delicious when paired with a summer salad.

Alcohol %	10.5
Total Acidity (g/L)	6.21
pH	3.33
Residual Sugar (g/L)	2.2

