

WINEMAKING

This Sauvignon Blanc is sourced from Victoria's cool climate region of King Valley. After picking, the grapes were gentle presses and underwent slow, cool fermentation to preserve the delicate fruit flavours famous from this cool climate region. Initial fermentation was in stainless steel tanks. Once dry, the wine was allowed to mature prior to final blending and bottling.

WINEMAKER'S COMMENTS

Pale straw in appearance with yourthful greenish hues. Fresh, lifted aromas of lime and gooseberry followed by zesty palate of lime, grapefruit and tropical fruit with mineral accents and a crips dry finish.

WINE & FOOD MATCH

This elegant Sauvignon Blanc is perfect as an apertif or served with an entree. Also the perfect match to seafood dishes.

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