



NUGAN

ESTATE
KING VALLEY,
FRASCA'S LANE
SAUVIGNON BLANC



Sauvignon Blanc



King Valley



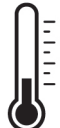
Food Pairing



March 2023



12.5% Alc



7°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

This vibrant cool climate, single vineyard Sauvignon Blanc comes from the King Valley, nestled in Victoria's alpine high country. Once ripe, the fruit is machine harvested in the cool of the morning. At the winery, the grapes are loaded directly into bag press and the juice gently extracted under inert gas coverage. This prevents the extraction of bitter seed tannin whilst protecting the juices fresh and delicate flavours. Following a slow and cool fermentation the wine spends 6 - 8 weeks maturation on yeast lees prior to clarification and preparation for bottling.

WINEMAKER'S COMMENTS

Pale straw in appearance with youthful green hues. Vibrant aromas of lemon, lime and guava followed by a lively palate of grapefruit, nettle and a mouth watering lime acidity.

WINE & FOOD MATCH

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

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