







Sauvignon Blanc



Riverina



Food Pairing

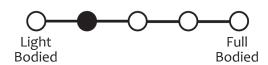


February 2021



11.5% Alc







## WINEMAKING

Pristine parcels of Sauvignon Blanc were whole bunch bag pressed, clarified and then fermented using an aromatic yeast at cool temperatures to retain the delicate natural aromas and flavours.

## **WINEMAKER'S COMMENTS**

Brilliant straw green in appearance, with a lifted tropical fruit bouquet of pineapple and passionfruit, with a hint of lemongrass and freshly cut lime. These characters flow through to a juicy fruit driven palate and a crisp lingering finish.

## **WINE & FOOD MATCH**

This fresh white wine is the perfect pre dinner drink, and an excellent match with salt and chilli squid

