



Aroma:

An elegant Sauvignon Blanc revealing lifted herbaceous aromas and vibrant tropical notes.

Palate:

Refreshing and crisp, the palate bursts with vibrant aromatics, showcasing tropical passionfruit, zesty citrus, and bright herbaceous notes. Soft and easy drinking, with balanced acidity. The finish is crisp and refreshing, full of intensity and flavour.

Suggested Cuisine:

Enjoy chilled with fresh seafood, crisp Caesar salad, or delicate, light pasta dishes.

Vintage/Season:

The 2025 vintage reflects resilience and craft. A warm, dry season challenged the vines, yet meticulous vineyard care delivered pristine, ripe fruit with vibrant varietal character, a wine of purity and balance.

Winemaking:

Harvested in the cool of the night to preserve freshness. The juice was immediately clarified and fermented at cool, steady temperatures to preserve its bright, crisp character, resulting in a lively Sauvignon Blanc.

Wine Analysis: 2025 | Alc/vol: 11% | pH: 3.2 | TA: 6.3 g/L
South Eastern Australia | Vegan Friendly

Peak Drinking: Drinking well now or over the next 2 years.

