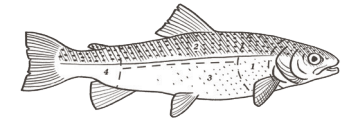


FARM TO TABLE

SAUVIGNON BLANC

2019



OVERVIEW As dedicated grape and sheep farmers we have deep respect for provenance, husbandry and craftsmanship in food and wine.

Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine.

Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

VINEYARD REGION Strathbogie Ranges

VINTAGE CONDITIONS 2019 was a warm and dry season producing Sauvignon Blanc with ripe tropical flavours. The limited rainfall meant that we had to water the vines more than normal and harvest the fruit as early as possible to keep the fruit fresh.

WINEMAKING The fruit for this wine was harvested from our Upton Run and Billi's Vineyards in the Strathbogie Ranges. The grapes were gently pressed before being crushed and fermented in stainless steel, for a clean and fresh style.

WINE ANALYSIS Alc/Vol: 12.3%
Acidity: 6.3 g/L
pH: 3.2

COLOUR Very pale straw with a hint of green

NOSE Tropical passion fruit, paw paw, rockmelon, honey dew and melon

PALATE A melody of tropical fruit with a clean and fresh finish

PEAK DRINKING Drink now to 2022