



FARM TO TABLE

SAUVIGNON BLANC 2020



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 2020 was a warm vintage with low yields, providing excellent fruit quality. Natural acidity remained high in these grapes, which makes this Sauvignon Blanc a perfect match with food such as fish.

WINEMAKING The fruit for this wine was harvested from our Upton Run and Billi's vineyards in the Strathbogie Ranges. One fresh parcel of fruit was harvested early in February while another riper parcel was picked in March, providing complexity in the finished blend. Grapes were gently pressed and fermented in stainless steel, for a clean and fresh style. A carefully selected yeast was used in fermentation to enhance primary fruit colour and aromas.

WINE ANALYSIS Alc/Vol: 12.7%
Acidity: 7.2 g/L
pH: 3.23

COLOUR Very pale straw with a hint of green.

NOSE Tropical aromas of passionfruit, paw paw and rock melon meld with elegant herbaceous notes.

PALATE Fruit forward yet fresh, with flavours of passionfruit, honeydew and zesty lime finished with a crunch of green apple.

PEAK DRINKING Drink now to 2022.