



FARM TO TABLE

SAUVIGNON BLANC 2023



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, Victoria

VINTAGE CONDITIONS 2023 was cooler, wet year with late top-ups of rain. This allowed the fruit to develop slowly and produced lovely concentrated flavours in the wine. Yields were lower than normal, leading to great quality. Billi's vineyard produced a lighter, floral style of fruit, with subtle spice, which balances perfectly with the tropical styled fruit harvested from our Upton Run vineyards.

WINEMAKING The fruit for this wine was harvested from our Upton Run and Billi's vineyards in the Strathbogie Ranges. Grapes were gently pressed and cold fermented in stainless steel, for a clean and fresh style. A carefully selected yeast was used in fermentation to enhance primary fruit aromas.

WINE ANALYSIS Alc/Vol: 12.1%
Acidity: 7.7 g/L
pH: 3.27

COLOUR Bright straw.

NOSE Vibrant aromas of passionfruit, snow peas and lemon with subtle hints of meringue.

PALATE Fruit forward yet fresh, with lively flavours of passionfruit, mixed tropical fruits and a burst of lemon citrus with a refreshing, dry, green apple crunch on the finish.

PEAK DRINKING Drink now to 2028.