

FARM TO TABLE

SAUVIGNON BLANC 2021



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 2021 was a cool vintage with low yields, providing excellent fruit quality. Sauvignon Blanc likes the cool weather and excelled this vintage, showing cool climate purity with intense varietal characters and lovely natural acidity.

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 March while another riper parcel was picked mid 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 color and aromas.

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

COLOR Bright straw.

NOSE Vibrant aromas of passionfruit meld with elegant minerality and subtle herbs and spice.

PALATE Fruit forward yet fresh, with flavors of passionfruit, pear, gooseberry and a crunch of green apple with a fresh, dry and mineral finish.

PEAK DRINKING Drink now to 2025.