



water wheel



2019 SAUVIGNON BLANC

BENDIGO, VIC

VINEYARD

Soil is deep ripped before planting. Vines are spaced at approx one metre, with around 20 buds per vine, and hedged trellised, exposing the grapes to the sun to achieve maximum ripeness.

They are cane pruned one year in four followed by three years of spur pruning. White wine grapes are planted lighter, better drained soil.

WINEMAKING

Grapes were whole bunch pressed. Cold fermented in stainless steel before stabilizing and filtration. Bottled under screw-cap to retain freshness and soundness of fruit character.

TASTING NOTES

COLOUR	Pale straw.
AROMA	This wine has exciting aromatics of pineapple and lime leaves.
FLAVOUR	The rounded palate of the wine is refreshing and bright, full of grapefruit and citrus zest.
CELLAR POTENTIAL	3 Years.

HAVE IT WITH ...

An ideal aperitif, and suited to fresh seafood and light pasta dishes.