

sticks
YARRA VALLEY

tasting notes

2018 SAUVIGNON BLANC

Variety

Sauvignon Blanc

Geographical Indication

Yarra Valley

Winemaker

Tom Belford

Vintage

The grapes for this wine were machine harvested during the evening, from two vineyards in Yarra Glen and Healesville, and then loaded directly into the press. The cloudy juice was racked within 24 hours and inoculated with selected yeast. Approximately 5% of the wine was fermented in old oak. The combination of cloudy juice and a small barrel fermented portion adds richness and texture to the palate. The wine was then managed on lees for approximately 5 months prior to blending and preparation for bottle.

Analysis

Alcohol 12.8%

pH 3.18

Acid 6.47g/L

Sugar dry

Tasting

Pale straw with lime hues.

Stonefruit, citrus, floral, jasmine with underlying complexity.

Textured entry gives way to a precise, lively palate with flavours of grapefruit, white stonefruit, currant leaf and snow pea.

