

2024
great southern
SAUVIGNON BLANC

Alc/Vol	13.5 %
Harvest Date	20 February 2024
Bottling Date	05 June 2024
pH	3.32
Titration Acidity	6.5 g/L
Residual Sugar	0.46g/L
Colour	Light pale straw
Nose	Experience a lively tropical and floral bouquet with distinct cool-climate Sauvignon Blanc characteristics. The glass bursts with ripe fruit flavours such as guava, lychee, and gooseberry, complemented by subtle herbaceous undertones.
Palate	On the palate, enjoy a rich and vibrant burst of guava, gooseberry, and lychee flavours. The wine is fresh and crisp, showcasing delicious fruit flavours alongside delicate herbaceous hints. A refreshing balance is achieved with fine acidity, leading to a clean, crisp, yet subtly nuanced finish.
Food match	Savor now to enjoy the wine's fresh and vibrant flavours. This wine pairs beautifully with grilled seafood, salads with citrus and goat cheese, light vegetarian fare, and Asian cuisine.
Winemaking	The fruit was machine harvested in the cool of the early morning to maintain the temperature of the grapes. Medium pressings were included. Cool ferment in a stainless-steel tank
Winemaker	Rob Diletti