

2025  
great southern  
**SAUVIGNON BLANC**

Alc/Vol	13 %
Harvest Date	1 & 5 March 2025
Bottling Date	6 June 2024
pH	3.24
Titration Acidity	5.2 g/L
Residual Sugar	0.46g/L

Colour	Light pale straw
Nose	Experience the purity and elegance of a Great Southern Sauvignon Blanc, where a lively bouquet of citrus blossom, fresh-cut herbs, and subtle minerality greets the nose. Aromas of guava, finger lime, gooseberry, and passionfruit are lifted by delicate floral notes.
Palate	The palate is vibrant and finely textured, bursting with flavours of lychee, grapefruit zest, and white nectarine, interwoven with hints of lemongrass. A crisp line of acidity gives the wine energy and focus, while a flinty complexity leads to a long, refreshing finish.
Food match	Enjoy while young to appreciate its vivid, expressive character. This Sauvignon Blanc pairs effortlessly with grilled prawns, fresh oysters, citrus-dressed salads, goat cheese tart, and lightly spiced Asian dishes.
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